



Event and Meeting Planners Guide



Luncheon Menu Suggestions

It is the policy of Philip Morris Companies Inc. to use as many of its own products at company sponsored events as is practical, and to showcase our brands to their best advantage.

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"The recipes in this guide have been developed by The Culinary Institute of America as an industry service for Philip Morris."

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Luncheon Menu

Suggestions

SOUP

Navy Bean	7
Cheddar Cheese	11
Turkey Vegetable	15

ENTREES

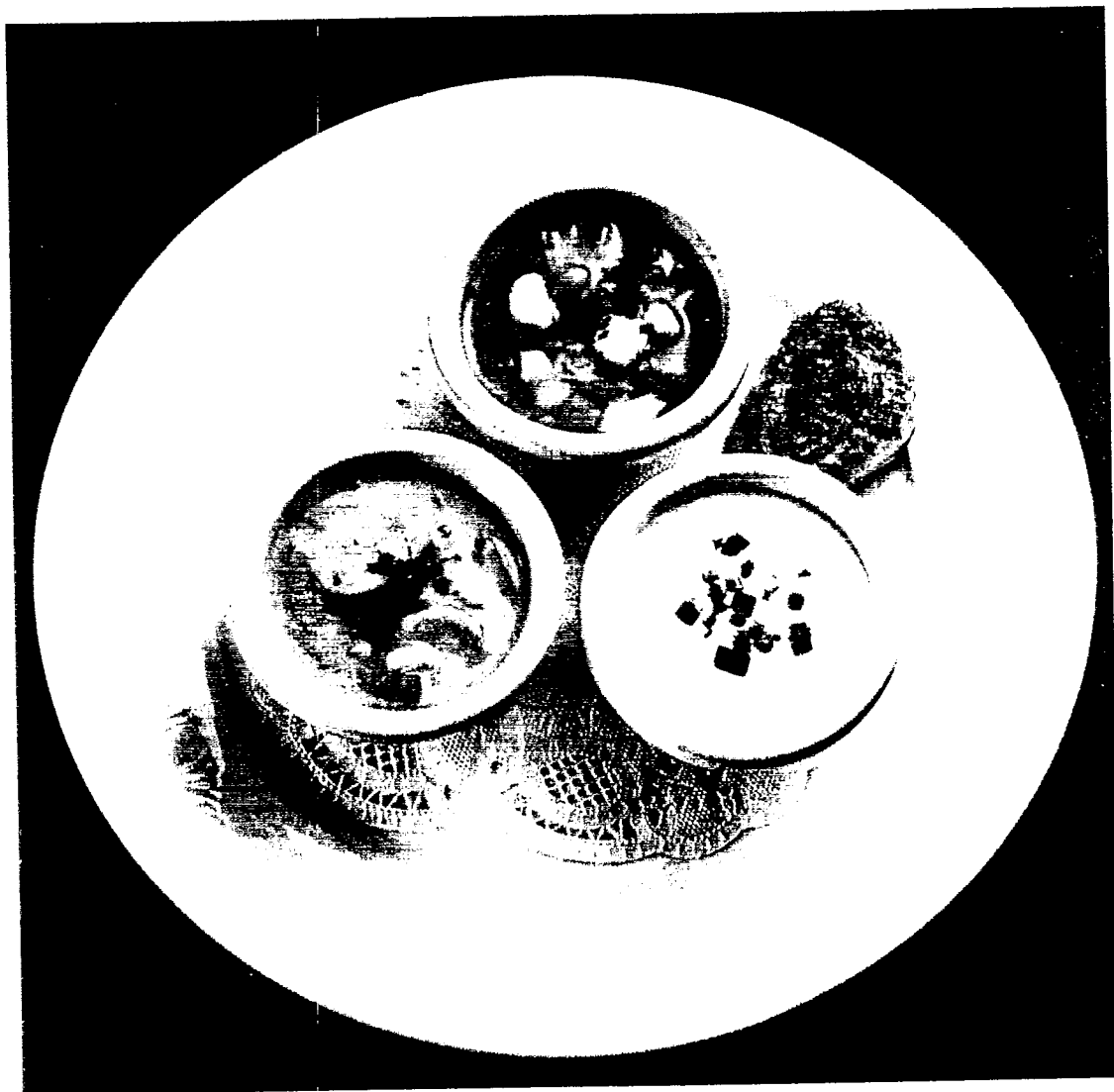
Potato & Ham Savoyard with Braised Leafy Greens	23
Barbecued Beef Fajita with Corn Salsa, Cabbage & Pineapple Salad	29
Sweet & Sour Chicken with Nappa Cabbage Stir-fry & Toasted Boboli Sesame Triangles	35

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Soups

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Navy Bean Soup

Navy Bean Soup

Ingredients & Method

Ingredients

Yield: 1 Gallon

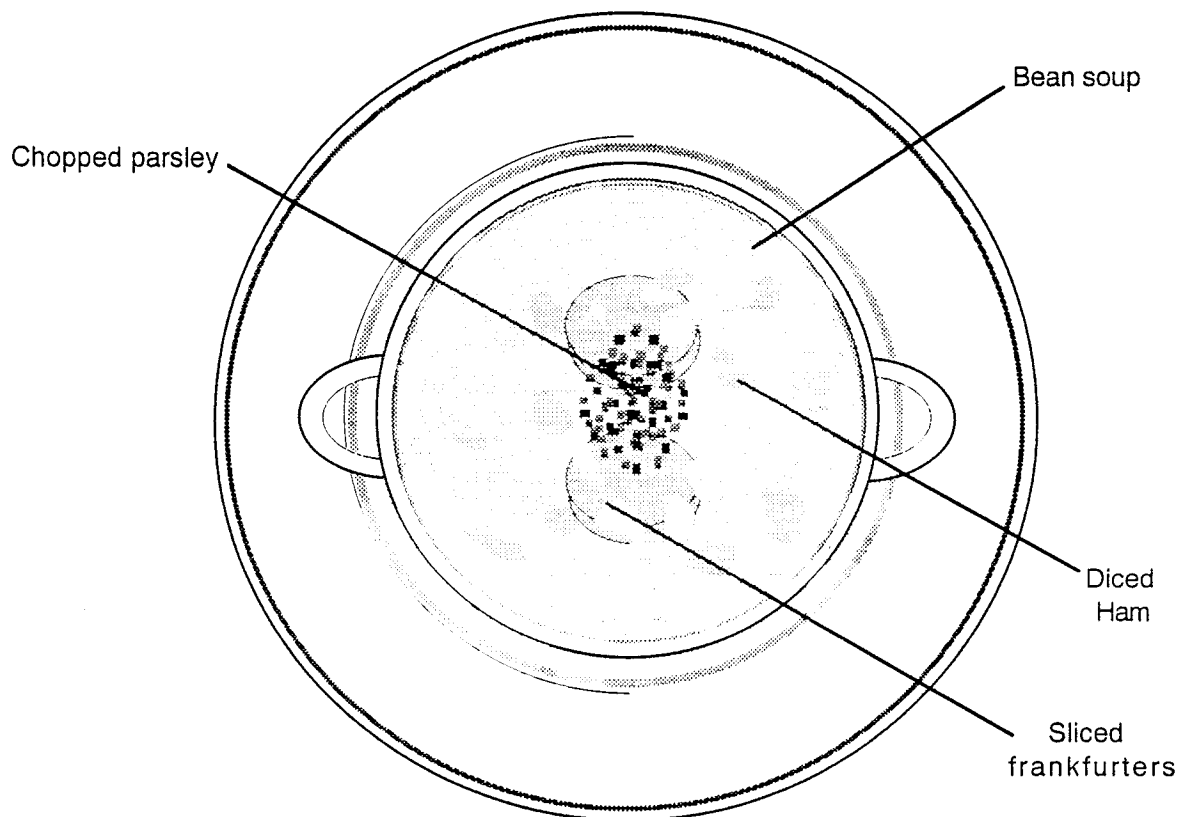
Navy Beans (soaked in water overnight)	2 lbs.
Oscar Mayer Golden Jubilee Ham , 1/4 inch dice	8 oz.
Chicken stock	5 qts.
Diced onions	2 lbs.
Carrots, diced	1 lb.
Celery, diced	1 lb.
Oil	6oz.
Garlic,minced	1 tsp.
Potatoes, diced	2 lbs.
Vinegar (cider)	1/4 cup
Parsley chopped	1/2 tsp.
Oscar Mayer frankfurters , sliced	10 ea.
Salt and pepper	to taste

Method

1. Remove water from beans.
2. Saute onions, carrots, celery and garlic in oil.
3. Add stock and drained beans.
4. Simmer until beans are tender.(add more stock if necessary)
5. Puree half the beans and return to soup.
6. Add diced ham.
7. Add potatoes and cook until tender.
8. Season with salt and pepper and vinegar.
9. Garnish with sliced frankfurters and parsley.

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Navy Bean Soup



Soup is shown in bouillon cup with underliner

Soup Description:

Soup: Navy bean soup according to recipe

Garnish: Beans, meat and vegetables in soup
Sliced frankfurters and parsley

Method of Serving:

- Place bean soup in soup cup or bowl
- Arrange two pieces of sliced frankfurter in the center on top of the soup
- Sprinkle with chopped parsley

Note: Soup may be served in a bouillon cup as shown or a soup bowl with underliner

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Cheddar Cheese Soup

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Cheddar Cheese Soup

Ingredients & Method

Ingredients:

Yield: 1 Gallon

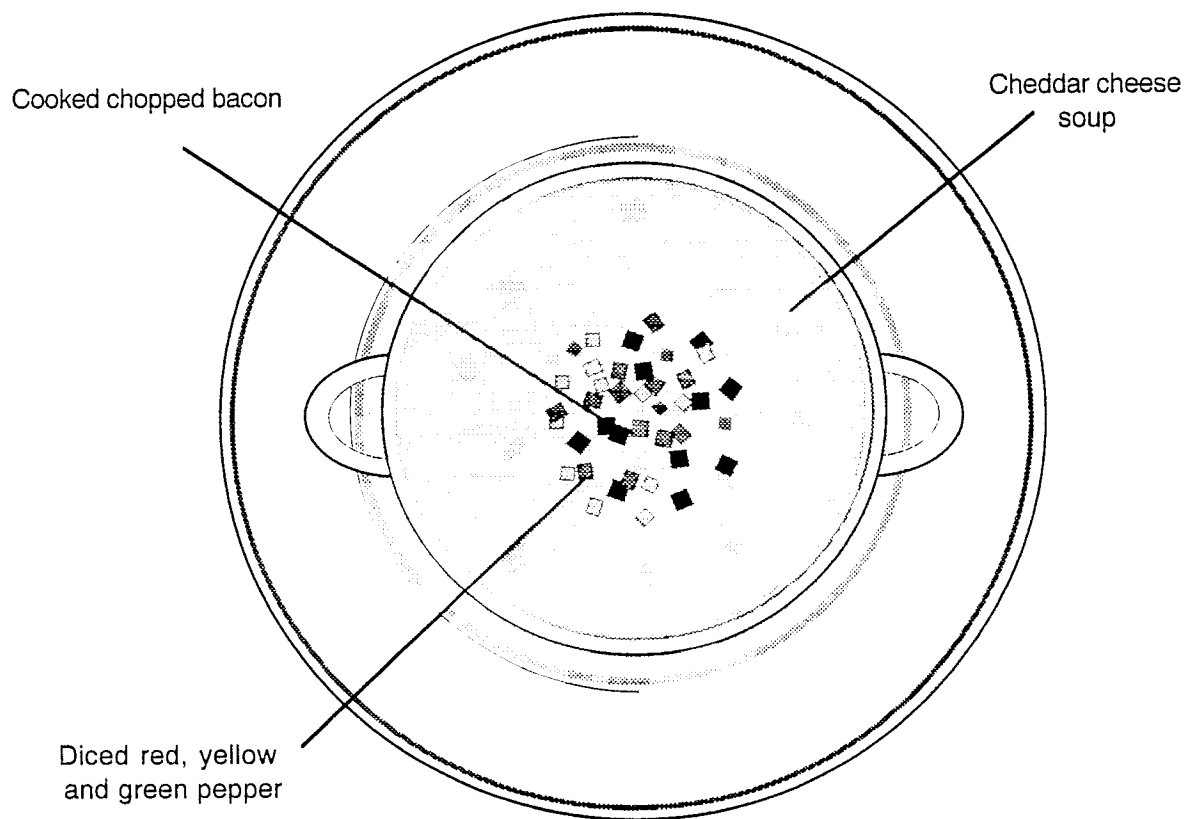
Onion, finely diced	5 oz.
Parkay margarine	4 oz.
Flour	4 oz.
Paprika	1 tsp.
Kraft mustard	
Chicken stock	5 cup
Heavy cream	5 cup
Kraft Colby cheese	1 lb.
Worcestershire sauce	4 tsp.
Milk	6 oz.
Salt and pepper	to taste
Garnish:	
Yellow pepper, 1/4 inch dice	1 ea.
Red pepper, 1/4 inch dice	1 ea.
Green pepper, 1/4 inch dice	1 ea.
Oscar Mayer bacon , crisp, chopped	3 oz.

Method

1. Melt butter and saute onion until translucent. Add flour and cook for 5 to 8 minutes. (blonde roux)
2. Add chicken stock and simmer for 45 minutes.
3. Add all seasonings and cream, heat to boiling point.
4. Saute the garnish with a small amount of olive oil.
5. Place garnish and shredded cheese on top of soup. (do not reheat to boiling).

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Cheddar Cheese Soup



Soup is shown in bouillon cup with underliner

Soup Description:

- Soup:** Cheddar cheese soup according to recipe
- Garnish:** Cooked chopped bacon, cooked diced red, yellow and green pepper
- Method of Serving:**
- Place cheddar soup in soup cup/bowl
 - Arrange chopped bacon, diced red, yellow and green pepper in the center, on top of soup
- Note:** Soup may be served in a bouillon cup as shown or soup bowl with underliner

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*Turkey Vegetable Soup
with Cheese Wafers*

2041901930

Turkey Vegetable Soup with Cheese Wafers

Ingredients & Method

Ingredients

Yield: 1 Gallon

Louis Rich Turkey (cut in 1/4 in. cubes)	1 lb.
Chicken or Turkey broth	1 gal.
Oil or butter	4 oz.
Turnips, 1/4 inch dice	4 oz.
Carrots, 1/4 inch dice	4 oz.
Celery, 1/4 inch dice	4 oz.
Onions 1/4 inch dice	4 oz.
Leeks, cut paysanne	8 oz.
Cabbage, cut paysanne	4 oz.
Garlic, minced	2 cloves
Potatoes, 1/4 inch dice	6 oz.
Vinegar (cider)	1/4 cup
Lima beans or green beans	4 oz.
Corn, frozen	4 oz.
Tomato concassee	4 oz.
Salt, pepper	t.t.
Parsley chopped	2 tsp.

Method

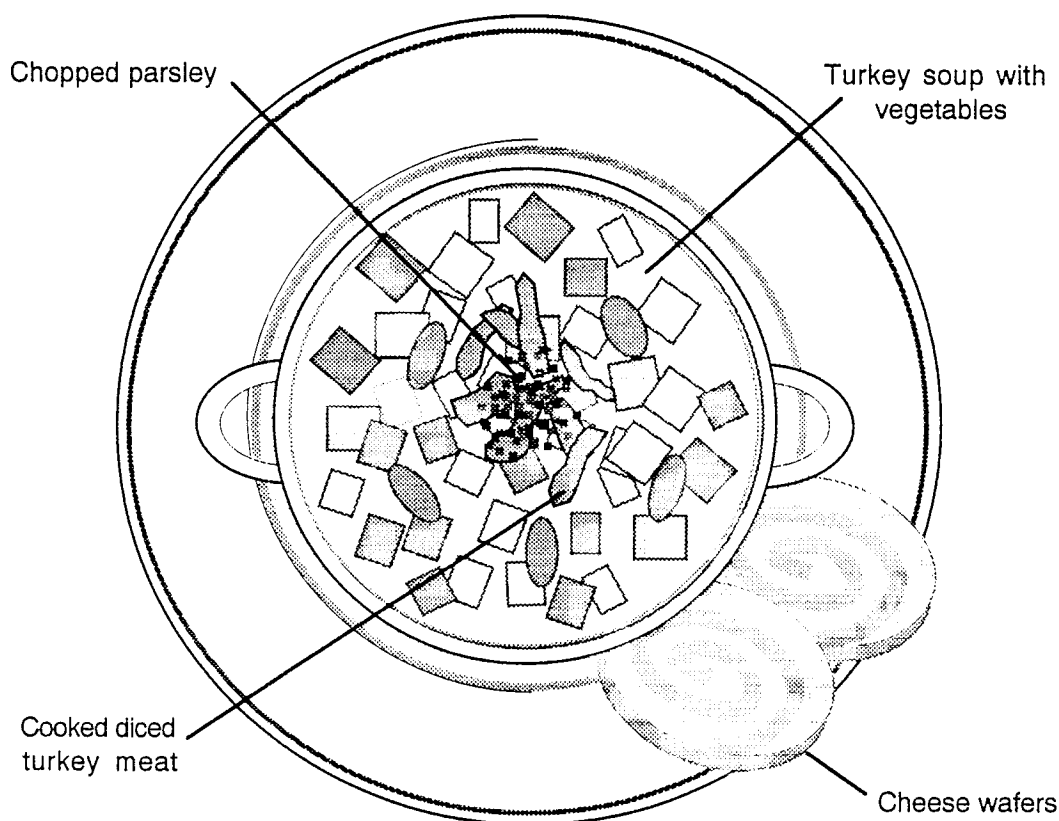
1. Sweat turnips, carrots, and celery in oil until 1/2 way cooked.
2. Add onions, leeks, cabbage and garlic, sweat 3 -4 minutes longer.
3. Add turkey and stock to vegetables, simmer until turkey is tender.
4. Add beans and corn, simmer 3-4 minutes, add tomato concassee, return to a simmer.
5. Season, add parsley just before serving.

Option.

Cheese wafers may be served with the soup. (recipe follows)

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Turkey Vegetable Soup



Soup is shown in bouillon cup with underliner

Soup Description:

Soup: Turkey vegetable soup according to recipe

Garnish: Vegetables in soup
Cooked diced turkey meat

Method of Serving:

- Place turkey soup in soup cup or bowl
(be careful to include the proper amount of vegetables)
- Place turkey meat in center on top of soup
- Sprinkle soup with chopped parsley
- Place two cheese wafers on the edge of the underliner

Note: Soup may be served in a bouillon cup as shown or soup bowl with underliner

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Cheese Wafers

Ingredients & Method

Ingredients

Yield: 12 crackers

Flour, sifted	1 cup
Salt	1/2 tsp.
Ice water	3-5 Tbsp.
Kraft cheddar cheese, grated	3/4 cup
Egg white slightly beaten	1 ea.
Butter	1/3 cup

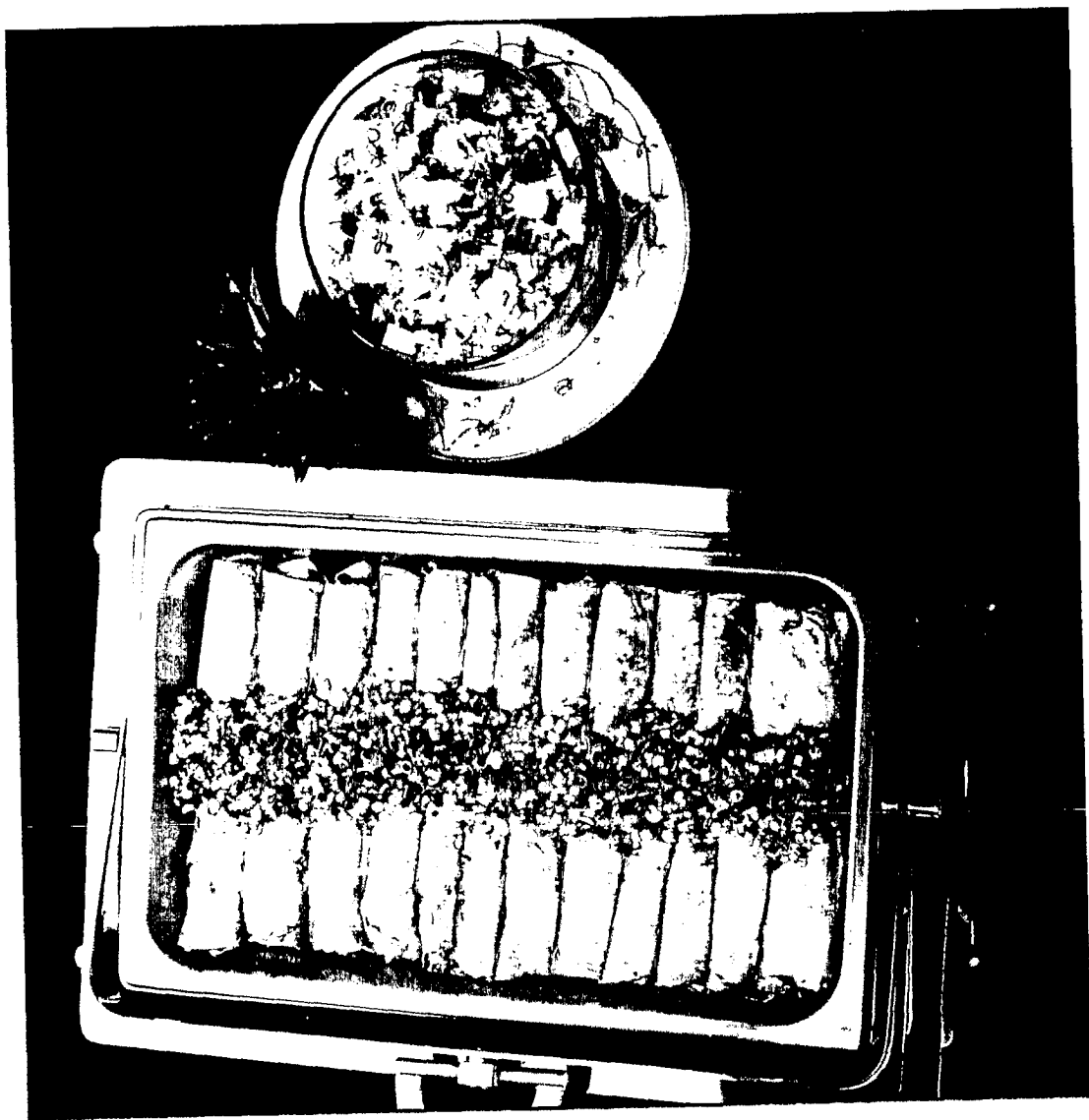
Method

1. Sift flour and salt together
2. Cut in fat (course meal)
3. Add water gradually until moist.
4. Roll out 1/8" thick, spread half the dough with half the cheese.
5. Roll like jelly roll, sprinkle roll with remaining cheese.
6. Wrap in saran and chill.
7. Slice and arrange on ungreased sheet pan.
8. Bake at 450°F for 8-10 minutes.

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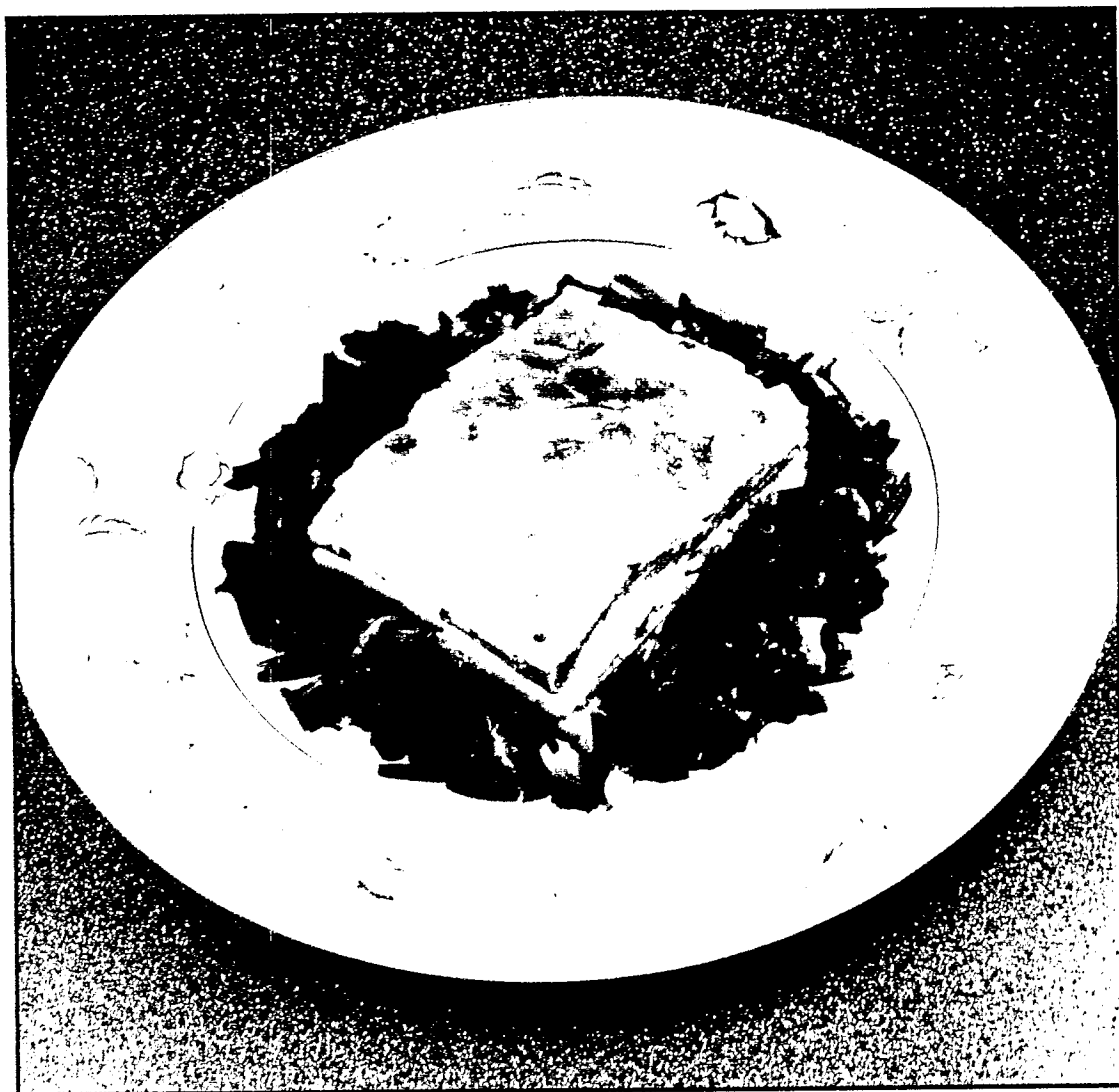
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Hot Entrees

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*Potato and Ham
Savoyard*

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Potato and Ham Savoyard

Ingredients & Method

Ingredients

Yield: 12 portions
/ 15 for smaller appetites

Potatoes, peeled, and sliced wafer thin.	6 lbs.
Kraft Swiss Cheese, shredded	1-1/2 lbs.
Oscar Mayer Buffet Jubilee Ham, 16 slices	3 lbs.
Onions, sliced	8 oz.
Garlic, chopped	6 cloves
Eggs	8
Butter	2 oz.
Salt	3 tsp.
White pepper	1/2 Tbsp.
Chicken stock, hot	1 qt.
Kraft Parmesan cheese, shredded	4 oz.

Method

1. Grease hotel pan with 1 oz. butter.
2. Sprinkle garlic in the bottom of pan.
3. In a large bowl combine potatoes, beaten eggs, Swiss cheese, salt and pepper, blend well.
4. Place 1/3 of potato mixture evenly over the bottom of the pan.
5. Arrange 8 slices of ham evenly over the top of the potatoes.
6. Place 1/3 of potatoes over ham.
7. Layer remaining ham over potatoes.
8. Finish with remaining potatoes, press down slightly.
9. Cover with 1 quart of stock, sprinkle with Parmesan cheese, dot with remaining butter.
10. Bake in a preheated 350°F oven for 90 minutes, until potatoes are tender and the top is nicely browned.
11. Let rest for 15 to 20 minutes and cut into desired portions.

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Braised Leafy Greens

Ingredients & Method

Ingredients

Yield: 12 portions

Assorted leafy greens cut in 1 inch pieces.	5 lbs.
Beet greens, mustard greens, Swiss chard, spinach	
Garlic, chopped	4 cloves
Onion, sliced	1 lb.
Butter	3 oz.
Pepper	1 tsp.
Salt	3 tsp.
Nutmeg	1/4 tsp

Method

1. Wash and clean greens thoroughly, drain well.
2. Cut into 1 inch pieces.
3. Heat butter in a large pot with a tight fitting lid.
4. When hot add garlic, cook for 1 minute, add onion.
5. When onion is translucent add greens, stir.
6. Cook for 2 to 3 minutes, stir and add seasoning.
7. If too much liquid has accumulated you may thicken this with a cup or two of quick oats.
8. Serve in a 2 inch pan with Potato Ham Savoyard.

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Potato and Ham Savoyard with Braised Leafy Greens

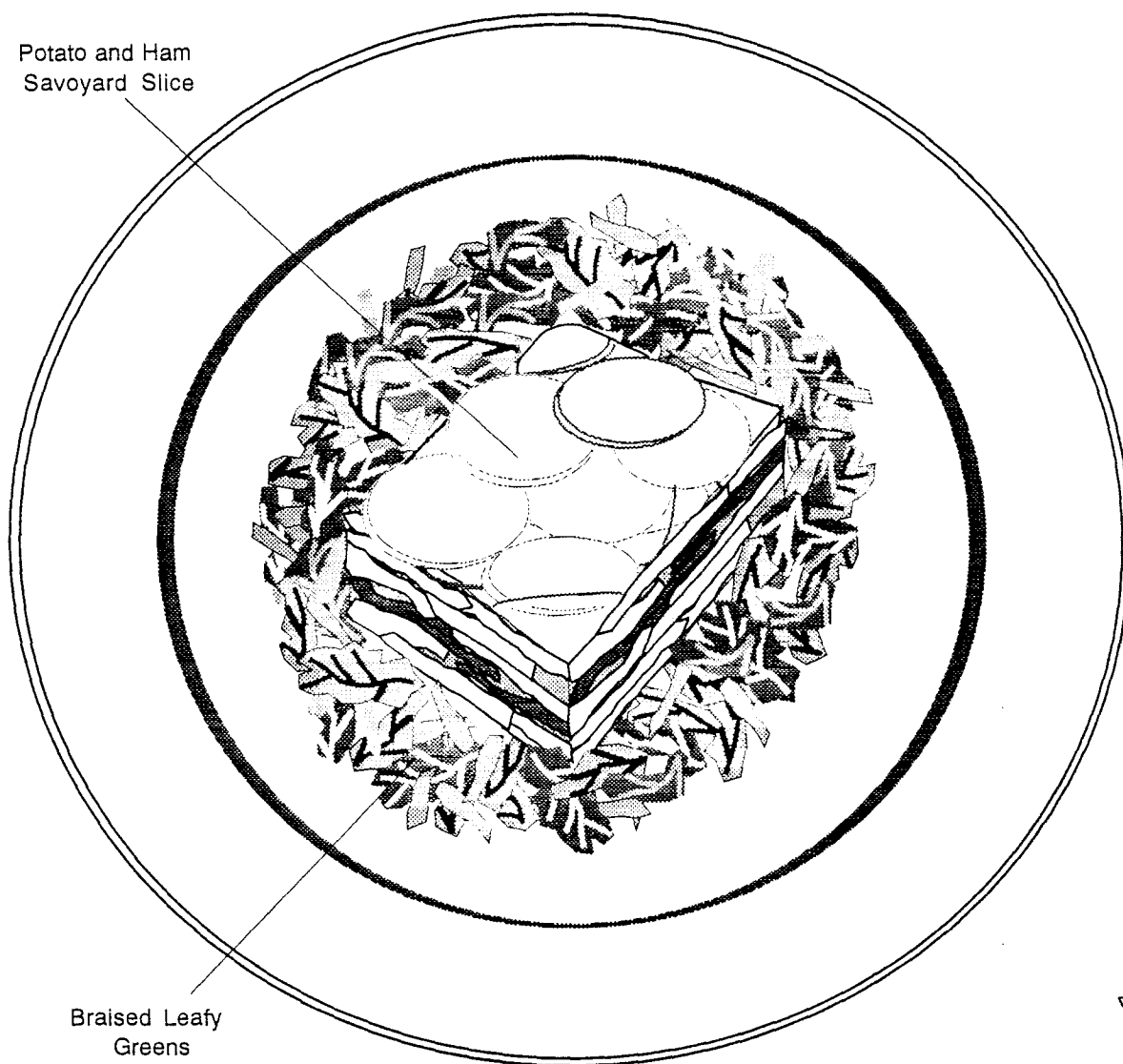


Plate Description:

Potato and Ham Savoyard:

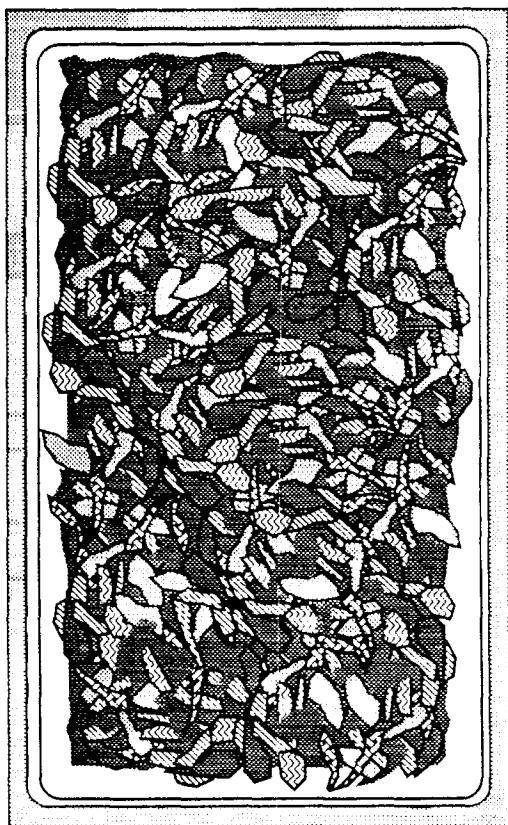
3 layers of sliced potatoes alternated with 2 layers of sliced Oscar Mayer Buffet Jubilee Ham, flavored with grated Kraft Sandwich-Cut Swiss Cheese, prepared according to recipe. Cut Potato and Ham Savoyard in a rectangle and place in the center of a plate

Braised Leafy Greens:

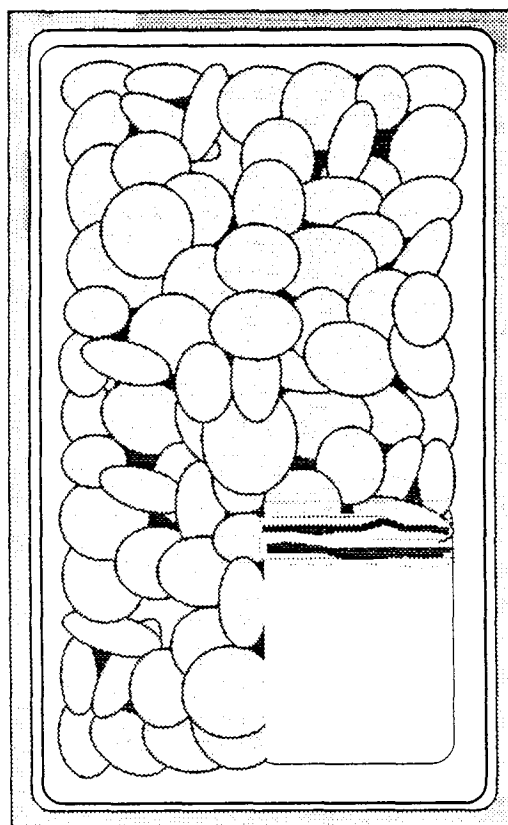
An assortment of seasonal greens (ex. mustard, beet, spinach, chard, etc.) prepared according to recipe. Portion cooked greens around the edges of the Potato and Ham Savoyard to form a circle

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Potato and Ham Savoyard
with Braised Leafy Greens
Chafing Dish Presentation for 12 Portions



Hotel pan showing
Braised Leafy Greens



Hotel pan showing Potato and Ham
Savoyard (two portions have been
removed to show interior of item)

Hotel Pan Description:

**Potato and Ham
Savoyard:**

3 layers of sliced potatoes alternated with 2 layers of sliced Oscar Mayer Buffet Jubilee Ham, flavored with grated Kraft Sandwich-Cut Swiss Cheese. Prepare ingredients according to recipe, cook in the hotel pan, clean edges of pan before presenting.

**Braised Leafy
Greens:**

An assortment of seasonal greens (ex. mustard, beet, spinach, chard, etc.) prepared according to recipe. Portion cooked greens in a hotel pan.

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*Barbecued
Beef Fajita*

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Barbecued Beef Fajita with Corn Salsa, Cabbage and Pineapple Salad

Ingredients & Method

Barbecued Beef Fajita

Ingredients:

Yield: 12 portions

Oscar Mayer, roast beef, top round, cooked, sliced wafer thin.	3 lbs.
Oven Pit barbecue sauce	4 cups
General Foods sweet and sour sauce	2 cups
Stock or water	3 cups
Flour tortillas, 10 inch.	24 ea.

Method

1. Combine all ingredients, except tortillas, and heat in low oven at 325°F until hot, 25 to 35 minutes.
2. Heat flour tortillas in microwave until hot.
3. Brush or dip each tortilla with hot barbecue sauce to avoid breaking and tearing.
4. Lightly grease a 2 inch hotel pan with vegaleen.
5. Fill each with 2 oz of barbecue beef mixture and roll up envelope style, and place in pan.

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Cabbage and Pineapple Salad

Ingredients & Method

Method:**Yield: 12 Portions**

Savoy cabbage, one inch dice	2 lbs.
Pineapple chunks, fresh	1 lb.
Kraft cole slaw dressing	2 cups
Pepper	1 tsp.
Salt	1 tsp.
Chives, chopped, (for garnish) optional	2 Tbsp.

Method:

1. Combine all ingredients except chives and reserve.
2. Serve cabbage salad in a separate bowl.

Corn Salsa

Ingredients & Method

Method:**Yield: 12 Portions**

Kraft Prestige corn relish	2 cups
Red onion, chopped	6 oz.
Red pepper	6 oz.
Green pepper	6 oz.
Jalapeno pepper, chopped very fine	1-1/2 oz.
Lime juice, fresh	1/3 cup
Scallion (green onion), sliced, (for garnish) optional	1 cup

Method

1. Combine all ingredients except scallions and reserve.
2. Place salsa in the center of the plate and sprinkle with sliced green onion.

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Barbecued Beef Fajita with Corn Salsa, Cabbage and Pineapple Salad

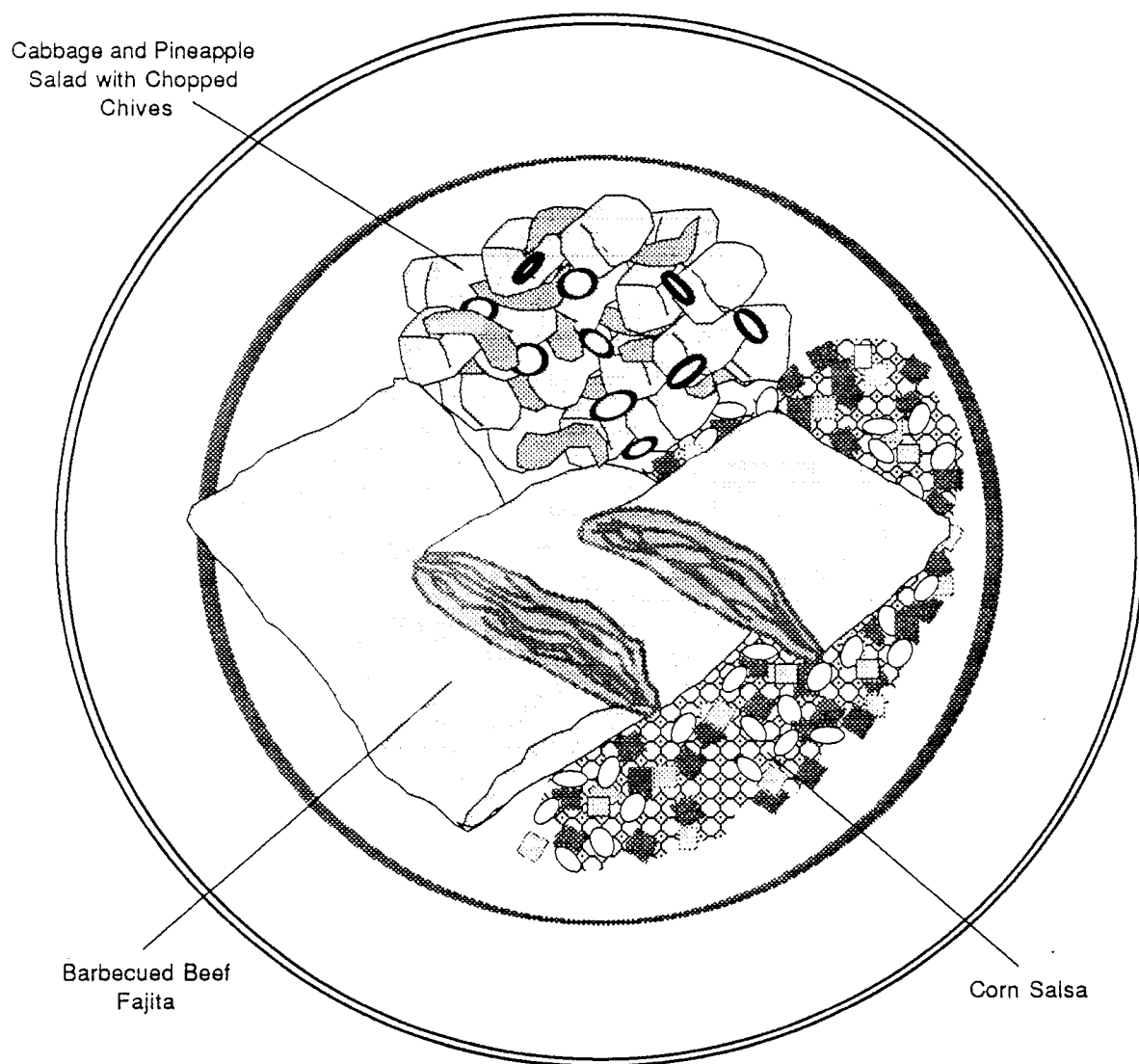


Plate Description:

Barbecued Beef Fajita:

Prepare according to recipe, place one fajita on the plate, cut the second fajita in half and placed overlapping the first fajita as illustrated

Corn Salsa:

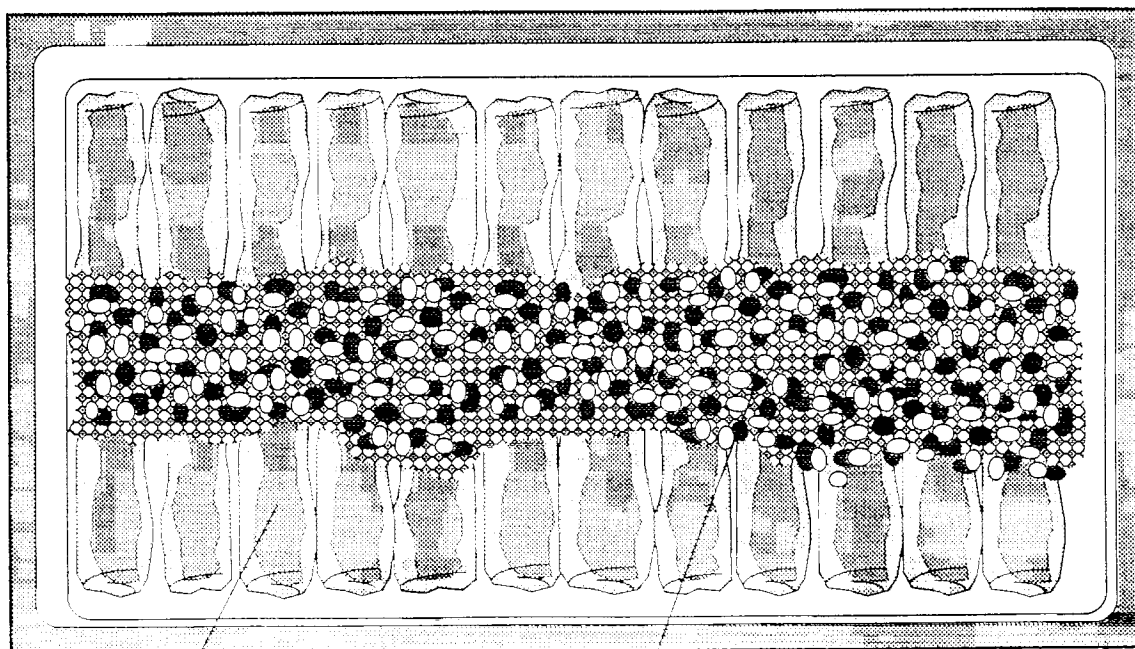
Prepare according to recipe, pooled around fajita as illustrated

Cabbage and Pineapple Salad:

Prepare according to recipe, place on the plate above the fajita as illustrated, sprinkle with chopped chives

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Barbecued Beef Fajita with Corn Salsa, Cabbage and Pineapple Salad Chafing Dish Presentation 12 portions

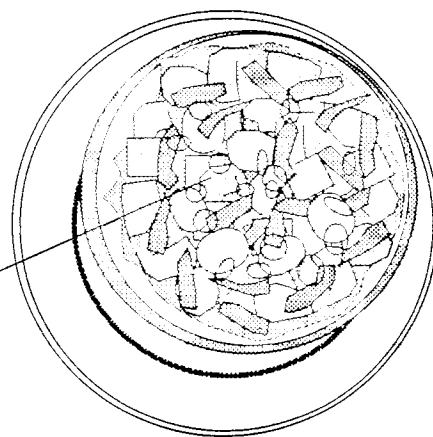


Barbecued Beef Fajita

Corn Salsa

Hotel Pan Showing Presentation

Cabbage and Pineapple Salad
with Chopped Chives



Side Bowl Presentation

Hotel Pan Description:

Barbecued Beef Fajita:

Prepare according to recipe, arrange in two rows, side by side, down the length of a hotel pan, as illustrated.

Corn Salsa:

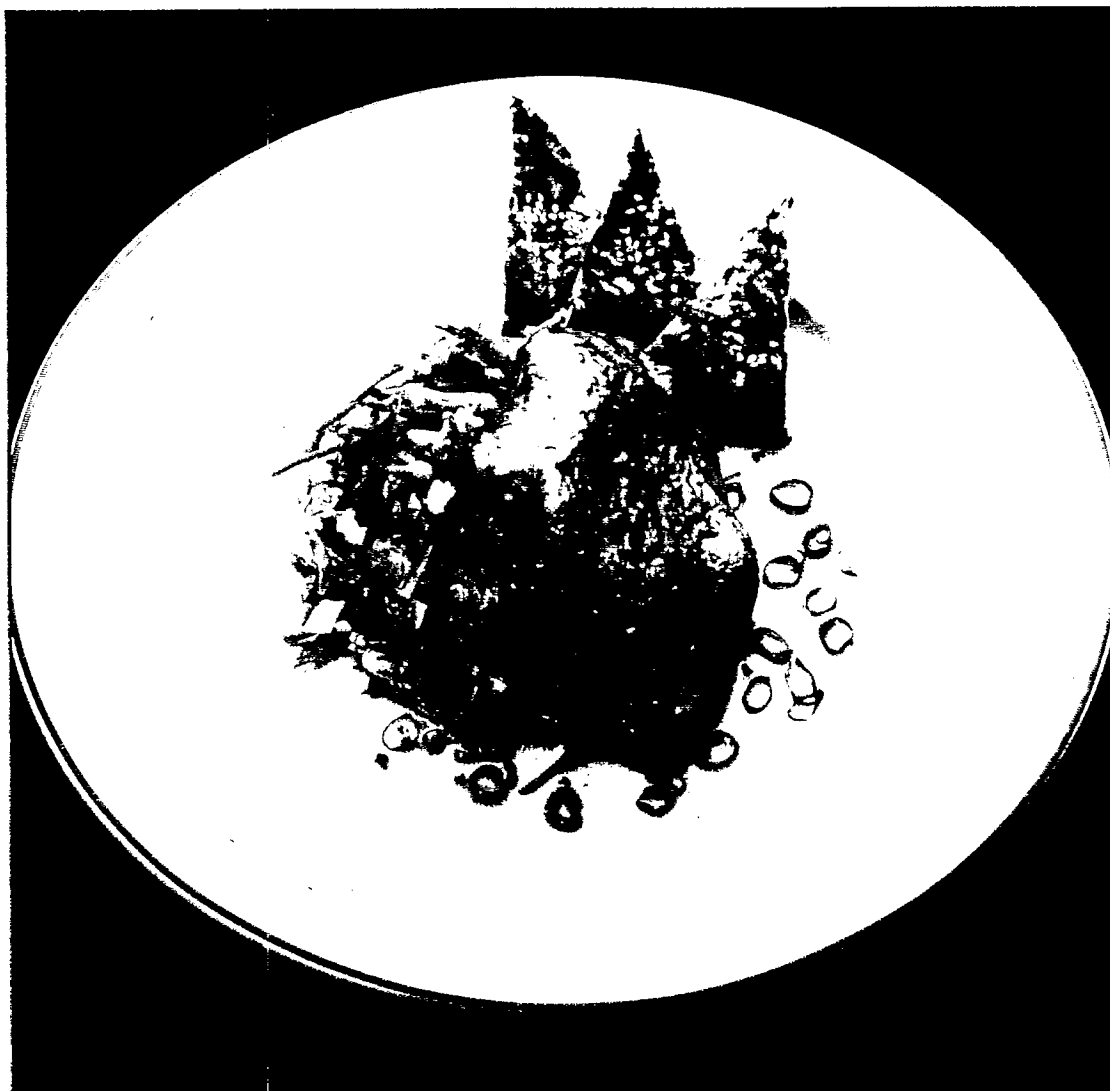
Prepare according to recipe, place in the center, on top of the row of fajitas.

Cabbage and Pineapple Salad:

Prepare according to recipe, serve in a bowl with underliner, place next to chafing dish

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*Sweet and Sour
Chicken Breast*

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Sweet and Sour Chicken Breast

Ingredients & Method

Ingredients

Yield: 12 portions

Chicken breasts, Teriyaki style	12 ea.
Sauce Works sweet and sour sauce	1 qt.
Stock	1 cup

Method:

1. Place chicken on lined sheet pan evenly.
2. Brush chicken with sweet and sour sauce.
3. Place in oven and cook for 8 minutes.
4. Remove, brush again, and cook 8 minutes more. (do not over cook)
5. Use remaining sauce and thin down with stock for chafing dish.

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Sweet and Sour Chicken with Nappa Cabbage Stir-Fry and Toasted Boboli

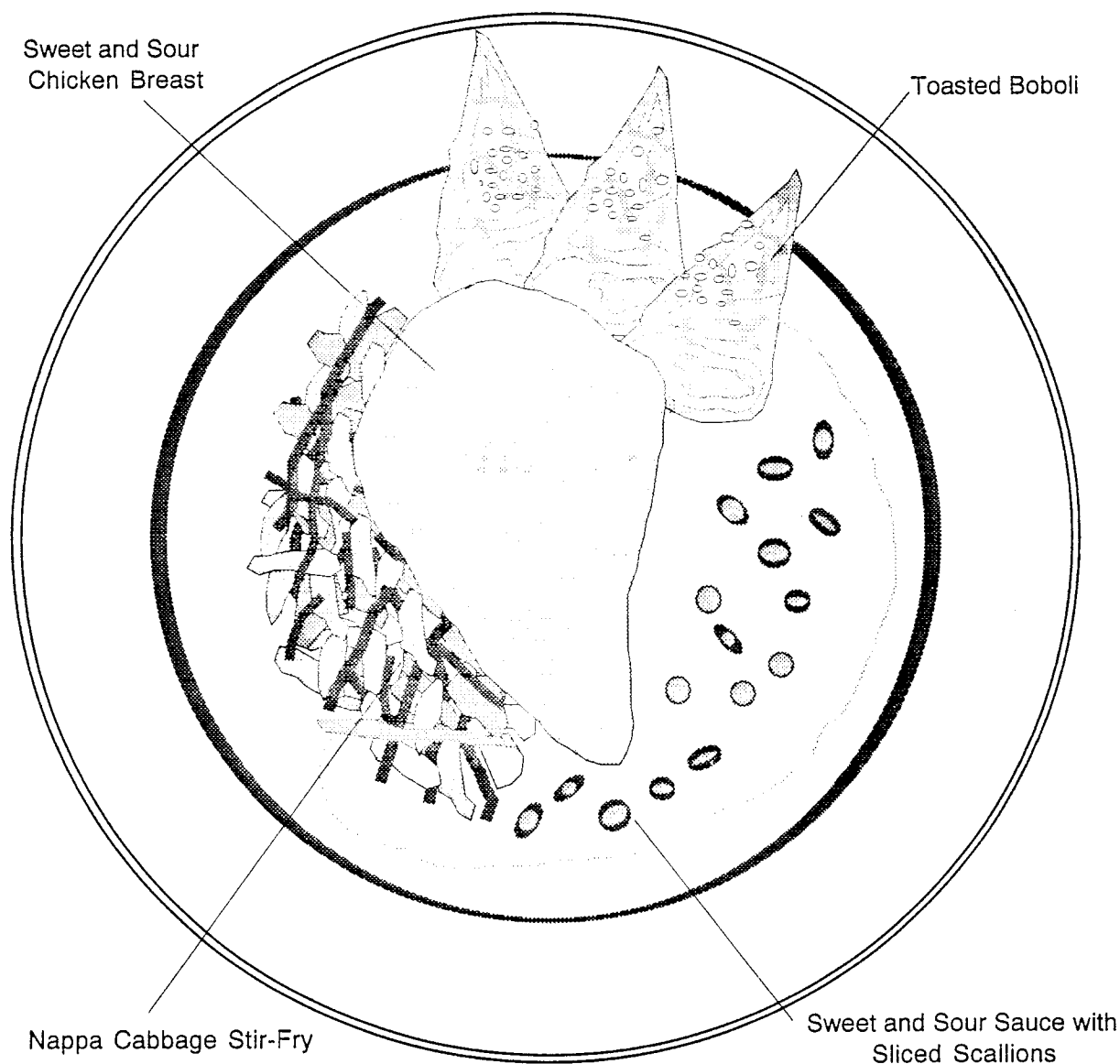


Plate Description:

Sweet and Sour Chicken Breast:

Prepare and cook chicken according to recipe, arrange in the center of a plate on a bed of Nappa Cabbage Stir-Fry.

Nappa Cabbage Stir-Fry:

Prepare and cook cabbage according to recipe, arrange on the side of plate as illustrated.

Toasted Boboli:

Prepare according to recipe, cut into 6 wedges, arrange 3 wedges overlapping each other behind chicken, as illustrated.

Sauce:

Pool Sweet and Sour Sauce in front of chicken, sprinkle with sliced scallions.

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Nappa Cabbage Stir-Fry

Ingredients & Method

Ingredients

Yield: 12 portions

Cabbage Nappa or other white cabbage cut into 1/2 inch chunks	3 lbs.
Kraft vegetable oil	1/2 cup
Sesame oil	1 Tbsp.
Fresh ginger, chopped	1 Tbsp.
Fresh garlic, chopped	1 Tbsp.
Scallions, chopped, bottoms only	2 Tbsp.
Carrots, julienne	2 cups
Hot chili paste (optional)	1/2 Tbsp.
Green onion tops	1 cup
Mushroom soy sauce	1 Tbsp.

Method

1. Heat large sautoir on high heat.
2. Add oils
3. Add ginger, garlic, and scallions.
4. Cook for 1-1/2 minutes to develop flavor.
5. Add carrots and cook for 1 minute longer.
6. Add cabbage and cook until al dente.
7. Add chili paste.
8. Stir once more and remove from heat, taste and adjust seasoning.

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Toasted Boboli Sesame Triangles

Ingredients & Method

Method:

Yield: 12 Portions

Boboli, 6 inch.	4 ea.
Kraft vegetable oil	1/2 cup
Sesame seeds	2 Tbsp.

Method

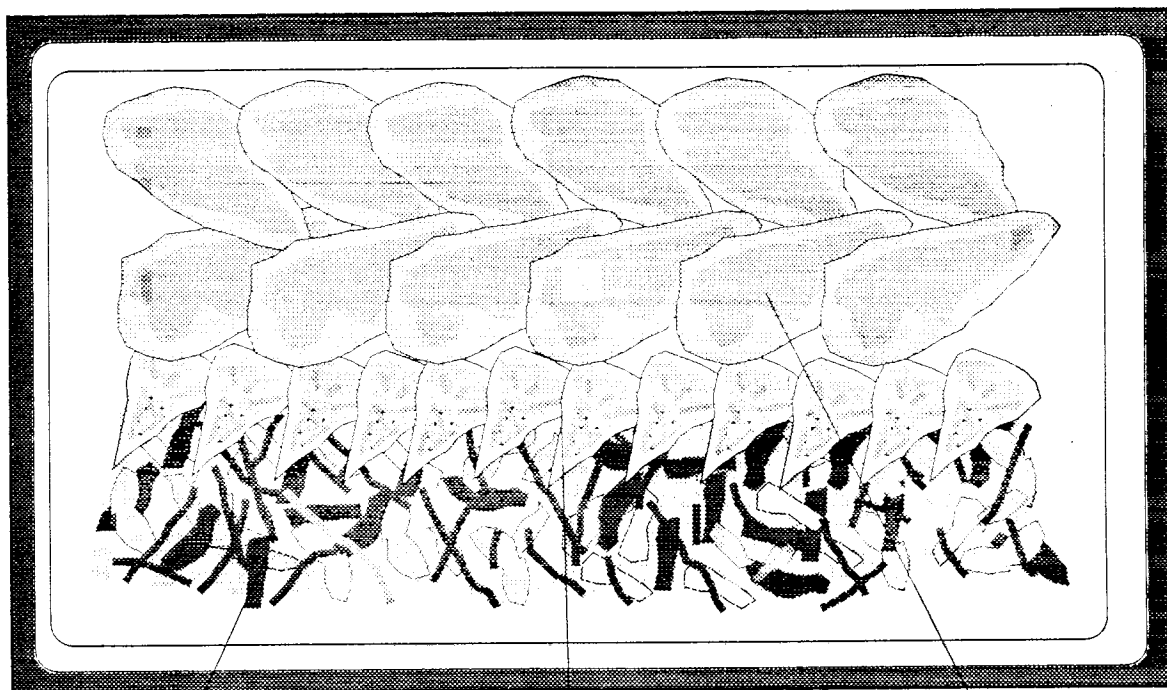
1. Split boboli carefully.
2. Drizzle top and bottom of of boboli with oil.
3. Sprinkle with sesame seeds.
4. Cut each 6 inch disc into 8 wedges.
5. Place on sheet pan and toast in oven at 350°F, until crisp, reserve.

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Sweet and Sour Chicken with Nappa Cabbage Stir-Fry and Toasted Boboli

Chafing Dish Presentation for 12 portions



Nappa Cabbage Stir-Fry

Toasted Boboli

Sweet and Sour Chicken

Hotel pan showing presentation

Hotel Pan Description:

Sweet and Sour Chicken:

Prepare according to recipe, arrange in two overlapping rows down the length of the hotel pan, as illustrated.

Nappa Cabbage Stir-Fry:

Prepare according to recipe, arrange down the length of the hotel pan next to the chicken.

Toasted Boboli:

Prepare according to recipe, arrange in one overlapping row down the length of the hotel pan, next to the chicken, on top of cabbage (add the boboli to the presentation just before service to prevent loss of crispness)

Sweet and Sour Sauce:

Present in a sauce boat, place next to the chafing dish

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Desserts

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*Lemon Cheese Tarts
with Berries*

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Lemon Cheesecake Tarts with Berries and Citrus Sauces

Components & Serving Method

Components:

1 plate

Cheesecake wedges (recipe to follow)	3 ea.
Lime sauce (recipe to follow)	1/2 oz.
Lemon sauce (recipe to follow)	1/2 oz.
Lime confit (recipe to follow)	3 pieces
Lemon confit (recipe to follow)	3 pieces
Raspberries or blackberries (21 ea.)	2-1/4 oz.
Powdered sugar	as needed

Method of serving dessert:

1. Arrange cheesecake wedges on plate
2. Pool lime sauce in center of plate
3. Pool lemon sauce around lime sauce.
4. Arrange berries on cheesecake wedges.
5. Add confit of lemon and lime to sauces.
6. Sprinkle edges of cheesecake with powdered sugar.

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Cheesecake

Ingredients & Method

Ingredients:

Yield: 36 wedges / 9 tarts

Cookie crust (recipe to follow)	2 oz.
Cheesecake:	
Milk	8 oz.
JELL-O cheese cake	8 oz.
Lemon, grated	2 tsp.
Lemon juice	1-1/2 oz.
Cool Whip	8 oz.

Method:

1. Carefully roll out Hazelnut cookie crust, line 6" tart pans, pre-bake in a 350°F oven until done, cool.
2. To make cheesecake; combine milk, **JELL-O** cheesecake, grated lemon and lemon juice, whip for 3 minutes, scraping sides of bowl.
3. Fold in **Cool Whip**.
4. Fill pre-baked cooled tarts, chill until set, cut each tart into four pieces (each portion will need 3 wedges).

Hazelnut Crust

Ingredients & Method

Ingredients:

Yield: 9 tarts

Butter	12 oz.
Sugar	9 oz.
Hazelnuts, fine ground	8 oz.
Fine cake crumbs	2 oz.
Egg	1 ea.
Egg yolk	1 ea.
Cake flour	15 oz.
Cinnamon	1/8 tsp.
Vanilla	1/4 tsp.
Calumet Baking Powder	1/8 tsp.

Method:

1. Cream butter and sugar.
2. Add egg, egg yolk, and dry ingredients, mix until combined.
3. Refrigerate, before using.

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Lime Sauce

Ingredients & Method

Ingredients:**Yield:** 12 servings

Water	8 oz.
Lime JELL-O	2 oz.
Lime juice	1/4 oz.
Lime syrup	1/4 oz.

Method:

1. Heat water, add lime **JELL-O** and dissolve.
2. Add lime juice and lime syrup, stir in, cool to 80°F and use when sauce starts to thicken

Lemon Sauce

Ingredients & Method

Ingredients:**Yield:** 12 portions

Milk	10 oz.
JELL-O Lemon pudding	1-1/4 oz.
Lemon, grated	1/4 tsp.
Lemon syrup	1 oz.

Method:

1. Combine all ingredients, whip for 3 minutes.

2041901963

Simple Syrup

Ingredients & Method

Ingredients:**Yield:** 18 oz.

Water	8 oz.
Sugar	8 oz.
Lemon zest	1 oz.
Lime zest	1 oz.

Method:

1. Combine all ingredients, bring to a boil.
2. Store in the refrigerator.

Lime and Lemon Confit with syrup

Method

Method:

1. Blanch lime and lemon zest separately in water, drain.
2. Poach zests in simple syrup separately until tender, do not boil.
3. Store in refrigerator.

Use syrup for flavoring, use zest for decorating

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Lemon Cheese Tarts with Berries and Citrus Sauces

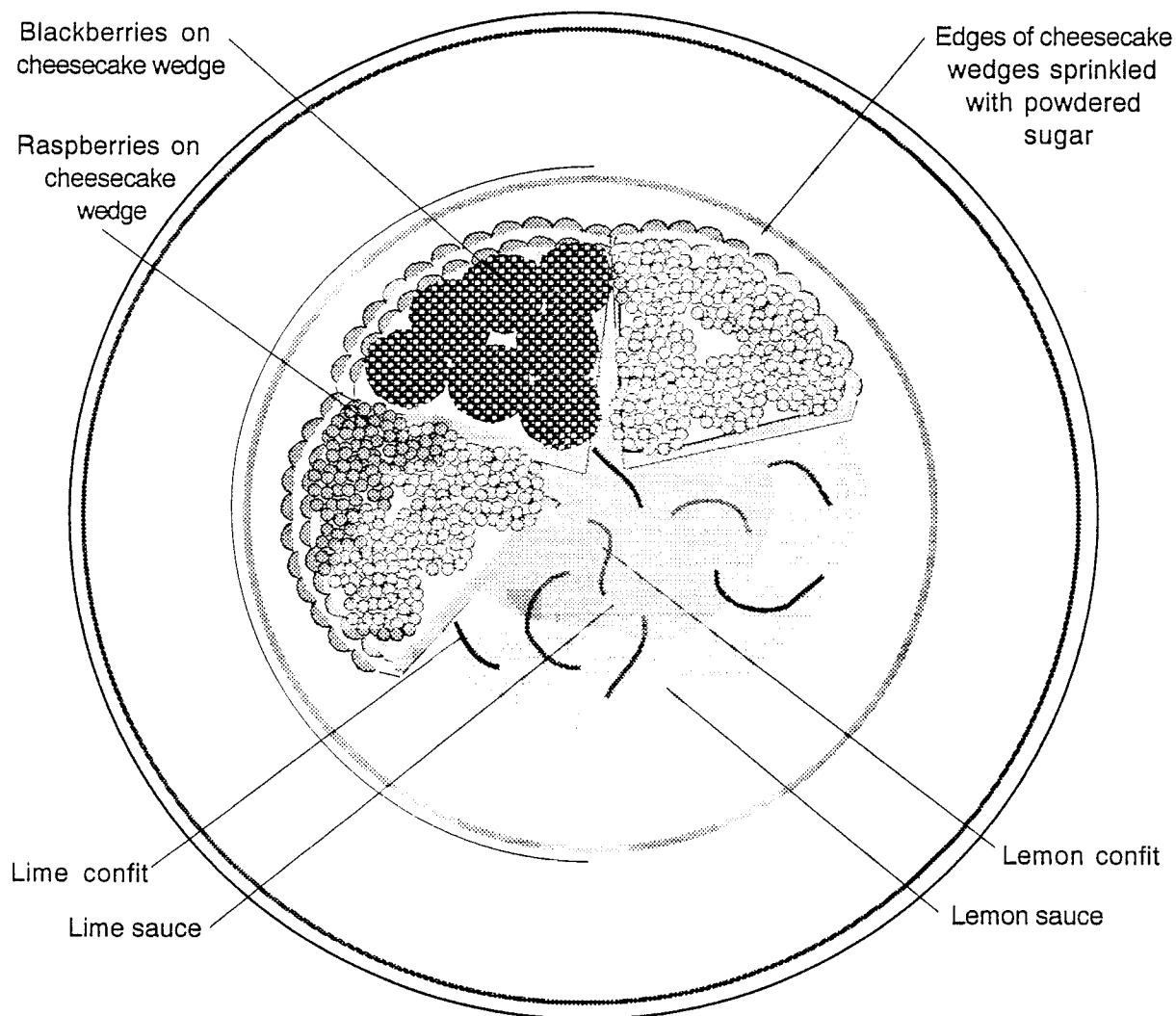


Plate Description:

Dessert: Cheesecake wedges with raspberries and blackberries on top according to recipe

Lemon sauce with lemon confit according to recipe
Lime sauce with lime confit according to recipe

Garnish: Sauces with confit

Method of Serving:

- Arrange cheesecake wedges on plate
- Pool lime sauce in center of plate
- Pool lemon sauce around lime sauce
- Arrange berries on cheesecake wedges
- Add confit of lemon and lime to sauce
- Sprinkle edges of cheesecake wedges with powdered sugar

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*Lime and
Strawberry Gelee*

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Lime and Strawberry Gelee

Components & Method

Components:

Yield: 1 plate

Lime gelee (recipe to follow)	3 oz.
Strawberry gelee (recipe to follow)	2 oz.
Caramel almond crisp (recipe to follow)	2 each
Strawberry salsa (recipe to follow)	1 oz.
Powdered sugar	as needed

Method of serving dessert:

1. Fill the bottom of a white wine glass with 1 oz. of lime gelee, allow to set.
2. For the next layer add 1 oz. of strawberry gelee, allow to set.
3. Repeat this process, with a layer of lime gelee, strawberry gelee and a final layer of lime gelee, chilling between each layer.
4. Spoon 1oz. of strawberry salsa on the top of each dessert.
5. To arrange dessert; place wine glass on paper doily on plate.
6. Arrange 2 caramel almond crisps on edge of plate.

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Lime Gelee

Ingredients & Method

Ingredients: **Yield:** 12 servings

Water	12 oz.
Lime JELL-O	6 oz.
Knudsen Yogurt	18 oz.

Method:

1. Heat water, add lime **JELL-O** and dissolve.
2. Add Knudsen yogurt, stir in, cool to 80°F and fill into wine glasses as described in dessert assembly.

Strawberry Gelee

Ingredients & Method

Ingredients: **Yield:** 12 portions

Water	10 oz.
Strawberry JELL-O	5 oz.
Strawberry puree	10 oz.

Method:

1. Heat water, add strawberry **JELL-O** and dissolve.
2. Add strawberry puree, stir in, cool to 80°F and fill into wine glasses as described in dessert assembly.

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Strawberry Salsa

Ingredients & Method

Ingredients:

Yield: 12 portions

Fresh strawberries, chopped	6 oz.
Lime confit, julienne recipe included with lemon cheese tarts)	1/4 oz.
Lime syrup	2 oz.
Tequila	2 oz.
Strawberry puree 10%	2 oz.

Method:

1. Combine all ingredients, mix together.

Caramel Almond Crisps

Ingredients & Method

Ingredients:

Yield: 24 each

Kraft Caramel Cubes	24 ea.
Almonds, slivered	2 oz.

Method:

1. Roll out **Kraft caramel cubes** to 3-1/2",
place almonds on top.
2. Bake in a 325°F oven until well browned,
cool slightly.
3. While still warm, shape over mold, store
in an airtight container.

2041901971

Lime and Strawberry Gelee with Caramel Almond Crisps

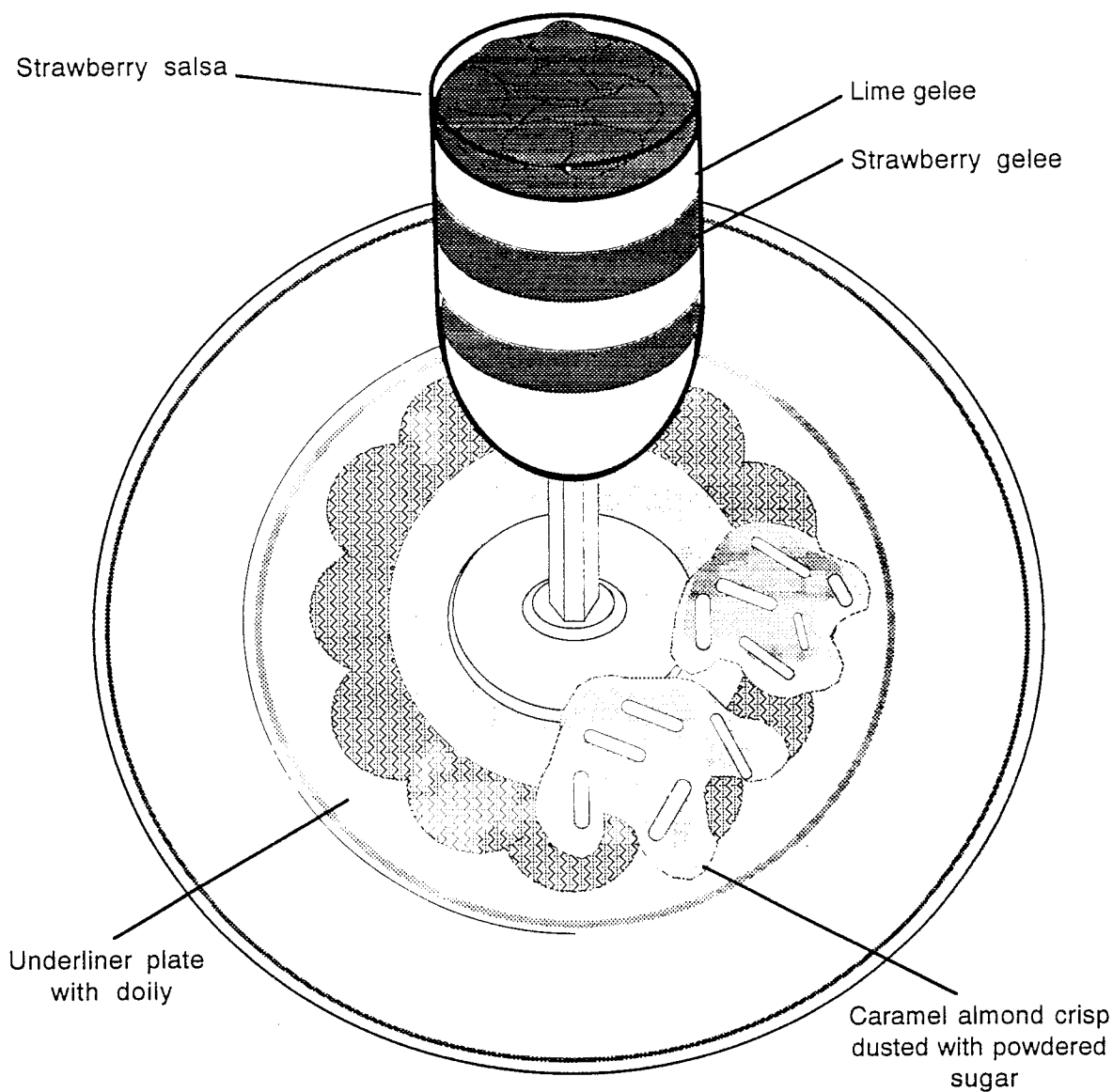


Plate Description:

Dessert: Lime gelee, strawberry gelee, strawberry salsa according to recipe

Garnish: Caramel almond crisp dusted with powdered sugar

Method of Serving: Wine glass filled in the following order:

- First layer from bottom lime gelee
- Second layer strawberry gelee
- Third layer lime gelee
- Fourth layer strawberry gelee
- Fifth layer lime gelee
- Top layer strawberry salsa

Place two caramel almond crisps on the underliner

2041901973



*Chocolate Souffle with
Meringue Hat*

2041901974

Chocolate Mousse with Meringue Hat

on Fresh Fruit Gelee

Components & Method

Components:

Yield: 12 portions

Chocolate mousse (recipe to follow)	1 portion
Meringue (recipe to follow)	1 portion
Lemon gelee	2 oz.
Fresh fruit (in season)	2 oz.
Toasted sliced almonds	3 slices

Method of serving dessert:

1. Place fruit in soup plate, allow room in the center for the chocolate mouse.
2. Pour lemon gelee over the fruit and allow to set in the refrigerator.
3. Place chocolate mousse in center of the plate.
4. Place meringue on top of chocolate mousse.
5. Arrange 3 slices of toasted almond on top of meringue.

2041901975

Chocolate Mousse

Ingredients & Method

Ingredients:

Yield: 12 portions

Chocolate Whip N' Chill Mousse	10 oz.
Milk	5 oz.
Vanilla bean, scraped out	1/4 tsp.
Cool Whip	6 oz.
Chocolate, grated	3 oz.
Rum, dark	2 tsp.

Method:

1. Combine chocolate **Whip N' Chill**, milk, vanilla bean, whip for 10 minutes
2. Fold in **Cool Whip**, grated chocolate and rum.
3. Fill into molds, (2" diameter x 1-1/2" high), freeze.
4. Unmold just before service by dipping mold in hot water for a few seconds, then turn mold over, tap edge and drop mousse onto tray, refreeze if necessary, remove to plate when needed.

Meringue

Ingredients & Method

Ingredients:

Yield: 12 portions

Egg whites	4 ea.
Sugar	3 oz.
Vanilla, extract	1/8 tsp.

Method:

1. Combine egg whites and sugar, whip until stiff peaks, add vanilla.
2. Spread meringue 3/4" thick on parchment paper on a sheet pan.
3. Bake in a 350°F oven until browned, (do not let meringue rise).
4. Cool, cut with 2" cutter.

2041901976

Lemon Gelee

Ingredients & Method

Ingredients:**Yield: 12 portions**

Lemon JELL-O	4 oz.
Wine	12 oz.
Orange juice	12 oz.
Mixed fresh fruit	24 oz.

Method:

1. Heat wine and orange juice.
2. Pour over Lemon **JELL-O** and dissolve.
3. Cool to 80°F and pour over arranged fresh fruit, chill.

2041901977

Chocolate Mousse with Meringue Hat on Fresh Fruit Gelee

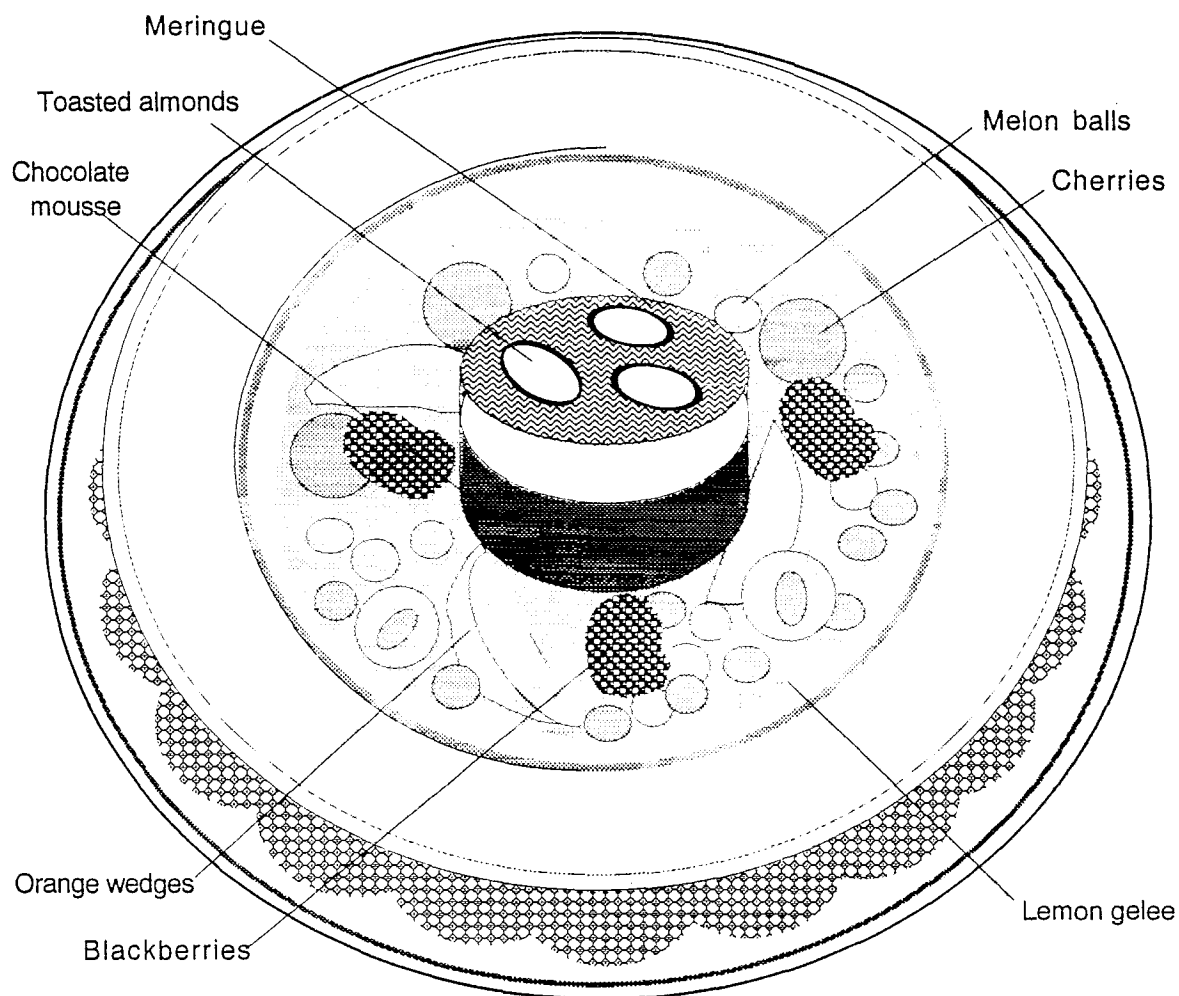


Plate Description:

Dessert:

Chocolate mousse with meringue hat with toasted almonds according to recipe

Lemon gelee according to recipe

Garnish:

Fresh fruit arranged in lemon gelee

Method of Serving:

- Place fruit in soup plate allow room in center for mousse
- Pour lemon gelee over fruit, allow to set in refrigerator
- Place chocolate mousse in center of plate
- Place meringue on top of chocolate mousse
- Decorate top of meringue with toasted almonds

2041901978

2041901979

2041901980

Velveeta

Light N' Lively

Sealtest

Cool Whip

Oscar Mayer

Lender's

Tang

Buntmann's

Toblerone

Yuban

Kool-Aid

Sealtest

Velveeta



Jell-O

Louis Rich

Breyer's

Löwenbräu

Cool Whip

Oscar Mayer

Bird's Eye

Log Cabin

Buntmann's

Toblerone

Cheez Whiz

Post Cereals

Jell-O

Yuban

Breakstone's

Country Time

Louis Rich

Kool-Aid

Miracle Whip

Lender's

Breyer's

Marlboro

Miller Beer

Bird's Eye

Löwenbräu

Velveeta

Light N' Lively

Sealtest

Cool Whip

Oscar Mayer

Miracle Whip

Tang

Buntmann's

Toblerone

Cheez Whiz

Yuban

Breakstone's

Deli Menu Suggestions



Deli Menu Suggestions

It is the policy of Philip Morris Companies Inc. to use as many of its own products at company sponsored events as is practical, and to showcase our brands to their best advantage.

2041901982

" The recipes in this guide have been developed by The Culinary Institute of America as an industry service for Philip Morris."

2041901983

Luncheon Menu

Suggestions

Cotto Salami and Luzzati Provolone Cheese Plate _____ 5

Smoked Turkey with Mixed Greens,
Cornbread and Cranberry Sauce _____ 9

Fruit, Cheese, and Cold Cut Plate
with Waldorf Salad and French Croutons _____ 15

Roast Beef with Mixed Greens, European Salad and Slaw _____ 21

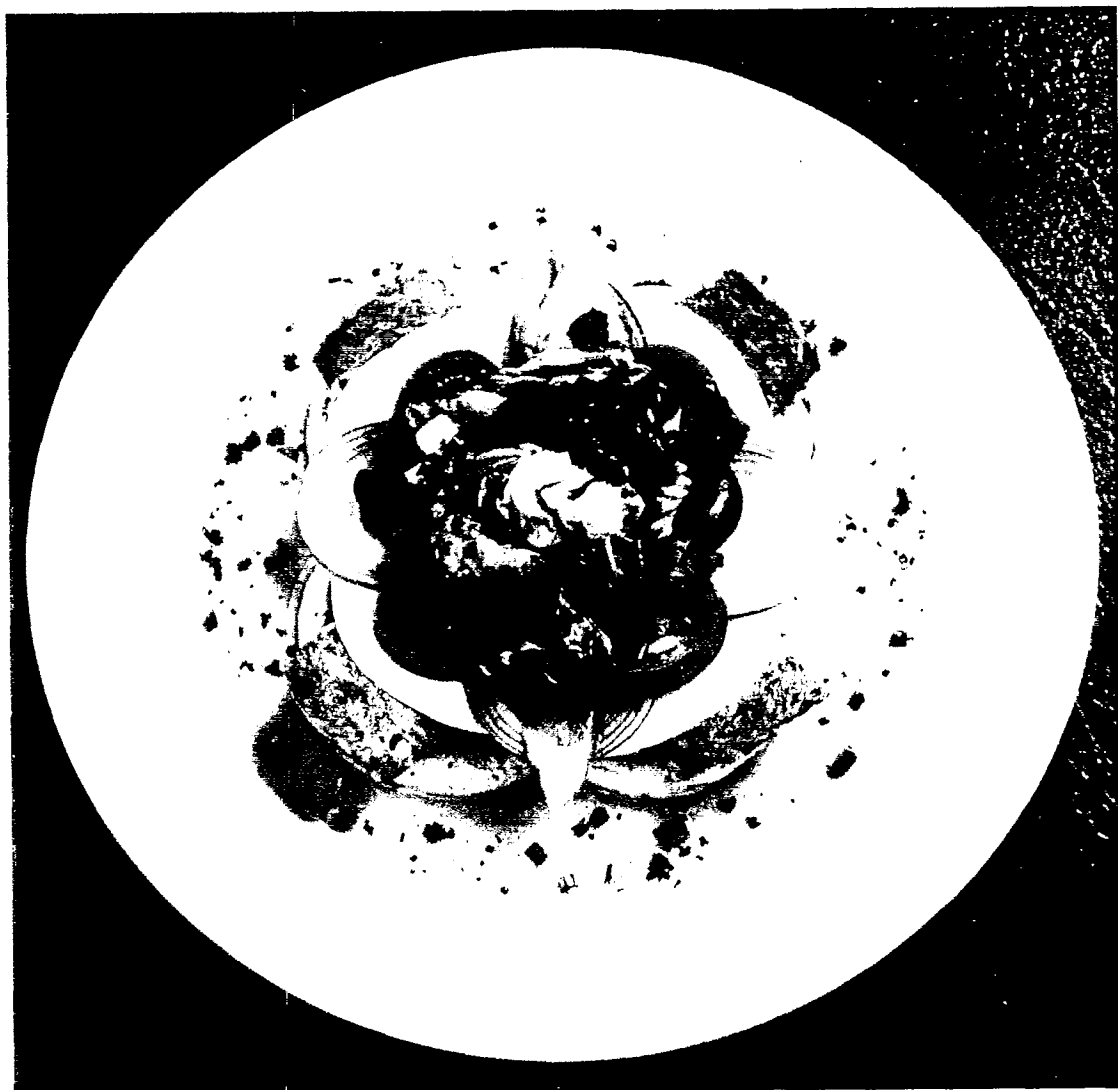
Ham and Swiss on a Pumpernickel-Raisin Bagel with
Mixed Greens, Walnuts and Bleu Cheese _____ 27

Mexican Pizza with Smoked Turkey and Cobb Salad _____ 31

Cold Cut and Cheese Platters for 12 or 36 _____ 37

2041901984

2041901985



*Gotto Salami
& Luzzati Provolone
Cheese Plate*

2041901986

Cotto Salami and Luzzati Provolone Cheese Plate

Ingredients & Method

Ingredients:

Yield: 1 plate

Cotto salami	3 oz
Luzzati provolone cheese	2 oz.
Plum tomato, sliced	1 oz.
Red onion, thinly sliced	3/4 oz.
Mixed greens	3/4 oz.
Royal pepperoncine	1 each
Royal black olives	2 each
Lender's onion bagel	1 each
Kraft golden Italian	1 tsp.

Method:

1. Split bagel and slice in half.
2. Slice each half-bagel in half again.
3. Arrange the four half-slices of the bagel around the plate, forming a circle, the cut side of the bagel facing down
4. Arrange slices of salami on top of bagels; next arrange the provolone, thinly sliced onions, sliced plum tomatoes, pepperoncine, and finally tossed mixed greens.

2041901987

Cotto Salami and Luzzati Provolone Cheese Plate

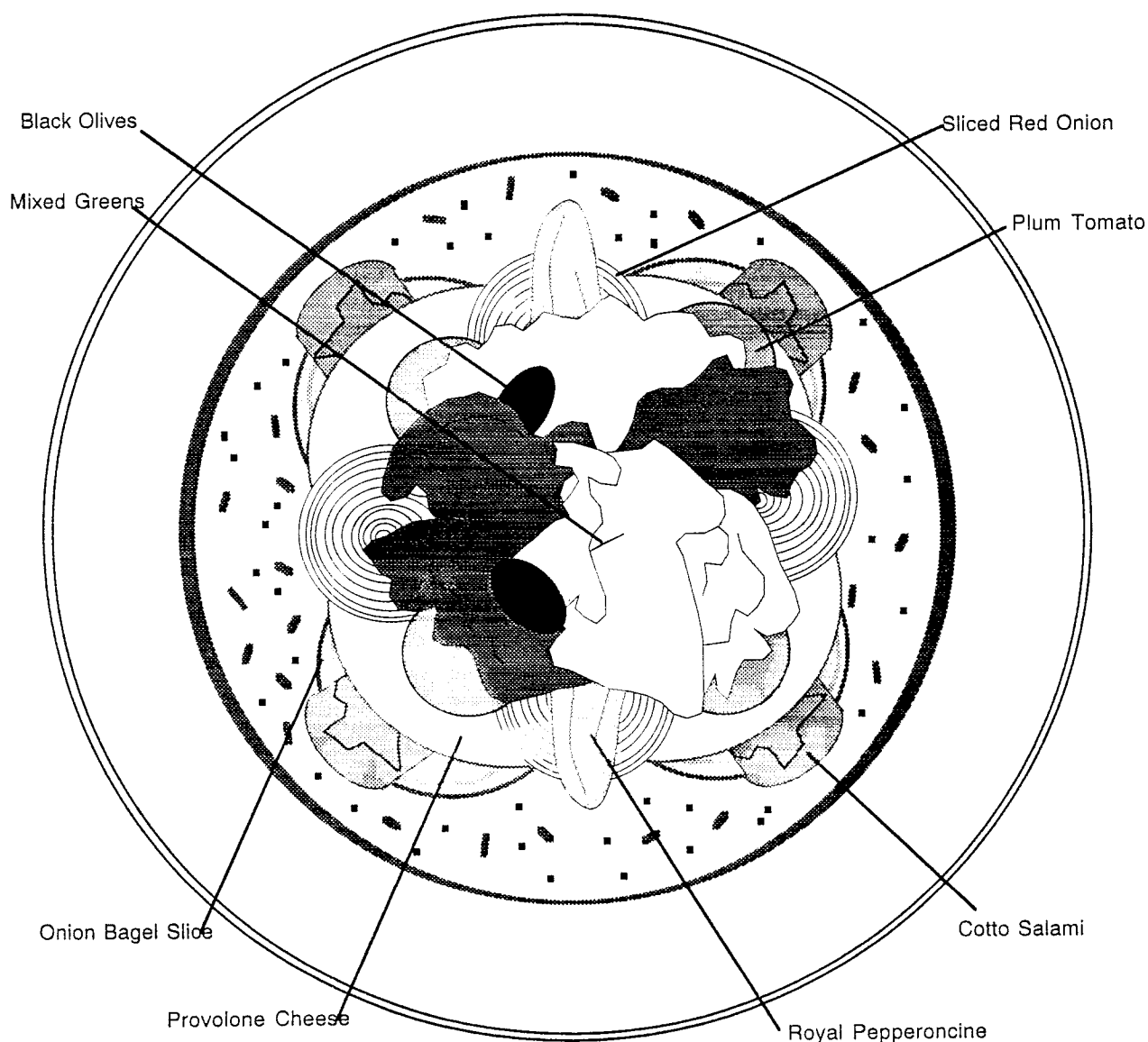
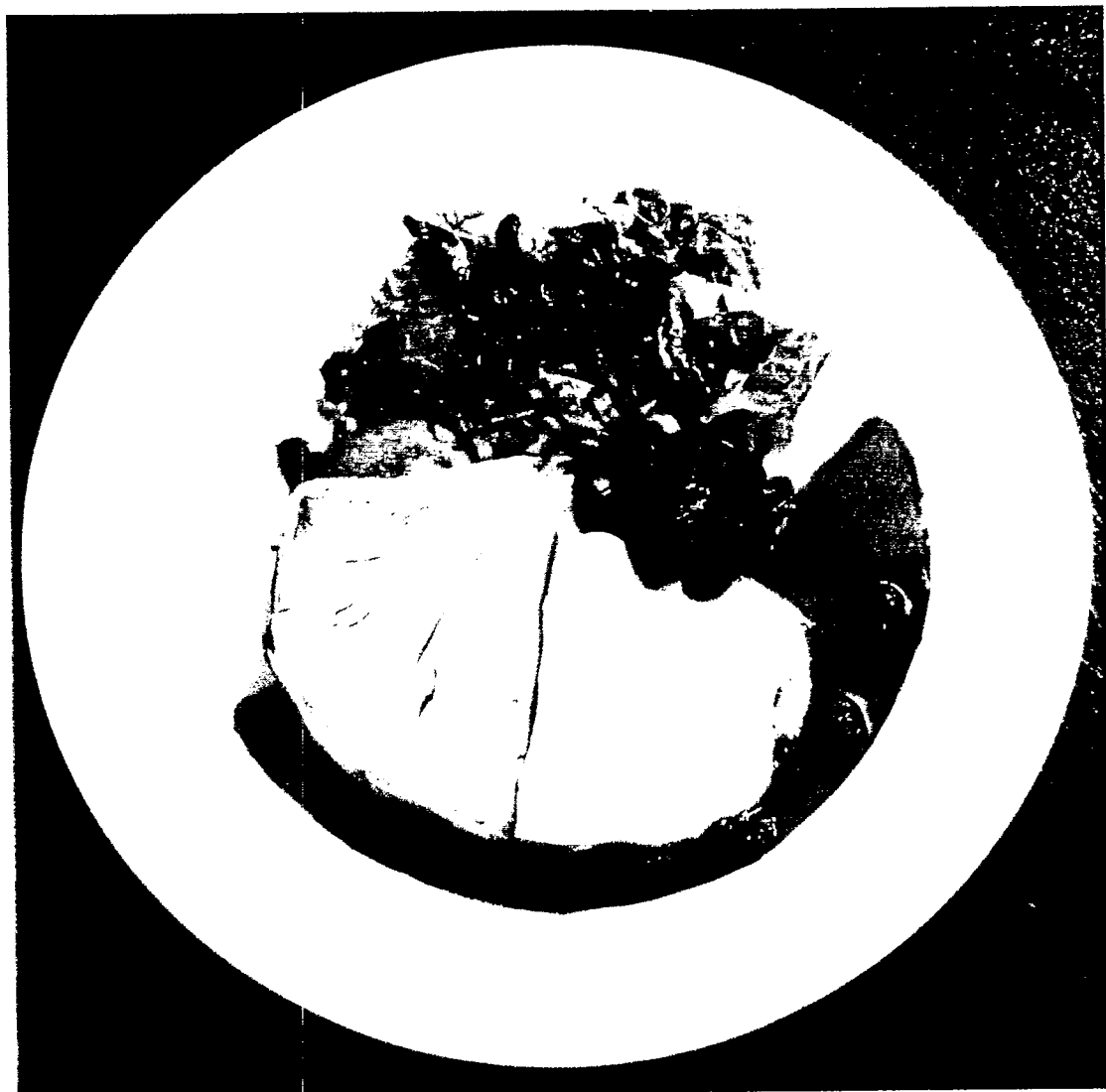


Plate Description:

- Bagel Slice:** Lender's onion bagel sliced horizontally in four segments
- Cotto Salami:** 4 slices totaling 3 ounces, each slice rolled up, placed on bagel
- Provolone Cheese:** 4 slices Luzzati cheese, totaling 2 ounces, left flat, placed on top of salami
- Red Onion:** 4 slices, approximately 1/8" thick, placed on top of cheese
- Plum Tomato:** 4 slices, approximately 1/8" thick, placed on top of cheese
- Pepperoncine:** 1 each Royal Pepperoncini, split, arranged on top of onions
- Mixed Greens:** Cleaned, tossed in Kraft golden italian dressing, arranged on top
- Olives:** 2 each Royal black olives, scattered on top

2041901989



*Smoked Turkey Plate
with Mixed Greens, Cornbread
and Cranberry Sauce*

2041901990

*Smoked Turkey Plate with Mixed Greens,
Cornbread and Cranberry Sauce*

Ingredients & Method

Ingredients:

Yield: 1 plate

Mixed greens	3/4 oz.
Oscar Mayer regular layer bacon	3/4 oz.
Corn muffin (recipe to follow)	1 each
Oscar Mayer Hickory Smoked Turkey Breast	4 oz.
Cranberry sauce (recipe to follow)	2 oz.
Dried fruit compote (recipe to follow)	1/2 oz.

Method:

1. Cut muffin horizontally into thirds and fan on plate
2. Arrange sliced turkey on top of muffin.
3. Place seasoned mixed greens, bacon bits and dried fruit compote as depicted in picture.
4. Add cranberry sauce and garnish with dried cranberries.

2041901991

Cornbread

Ingredients and Method

Ingredients:

Yield: 2 dozen

Oscar Mayer Breakfast Sausage	1#
Sugar	1#
Salt	2 Tbsp.
Eggs	4 each
Milk	2 cup
Orange extract	1 Tbsp.
All-Purpose flour	18 oz.
Yellow cornmeal	8 oz.
Calumet baking powder	1 1/2 oz.
Oil	10 oz.

Method:

1. Mix together eggs, sugar, orange extract and milk.
2. Mix together separately, flour, cornmeal, salt and baking powder.
3. Incorporate wet ingredients into flour mixture 1/3 at a time, mixing well.
4. Fold in breakfast sausage.
5. Add oil and mix well.
6. Grease muffin tins or molds.
7. Fill tins or molds 2/3 full.
8. Bake at 375 degrees F for 12-15 minutes or until skewer inserted comes out clean.

Note: For breakfast sausage if pre cooked slice and add, if not pre cooked cook, slice and chill.

2041901992

Cranberry Sauce

Ingredients & Method

Ingredients:**Yield: 24 servings**

Cranberries	2 #
Lemon, juice	1 each
Sugar	1 #
Grenadine syrup	2 Tbsp.
Kraft Cranberry Juice Cocktail	2 cup

Method:

1. Place cranberries in a saucepot with lemon juice, grenadine and sugar.
2. Cover with water and bring to a boil. Cook until cranberries are soft (approximately 20 minutes).
3. Strain and remove seeds and chill.
4. The amount of sugar may be increased if a sweeter end product is desired.

Dried Fruit Compote

Ingredients & Method

Ingredients:**Yield: 24 portions**

Dried cherries	1 cup
Dried cranberries	1 cup
Dried apricots	1 cup
Dried raisins	1 cup
Sugar	2 cups
Sherry vinegar	1 cup
Orange juice and zest	1 each
Fresh brewed tea (one tea bag, one cup water)	1 cup

Method:

1. Combine all ingredients, bring to a boil.
2. Simmer for 15 minutes.

2041901993

Smoked Turkey with Mixed Greens, Cornbread and Cranberry Sauce

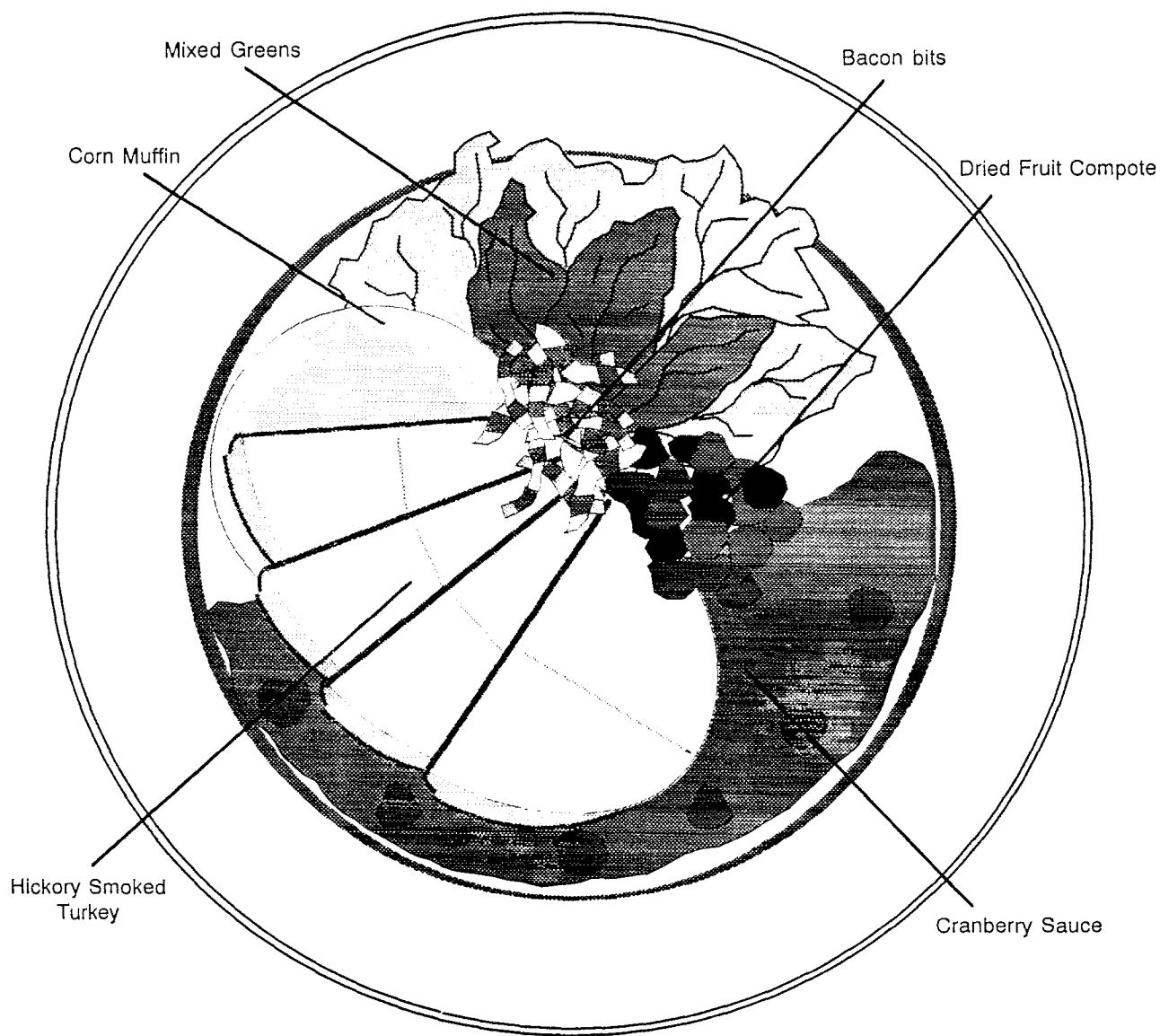


Plate Description:

Corn Muffin:	According to recipe, sliced into thirds, arranged in a fan on plate
Smoked Turkey Breast:	4 ounces, sliced Oscar Mayer Hickory Smoked Turkey Breast, folded, arranged in a fan on top of the corn muffins
Cranberry Sauce:	Pooled on bottom of plate, whole cranberries arranged in sauce for garnish
Mixed Greens:	Cleaned, dipped in vinaigrette dressing, arranged on plate
Dried Fruit Compote:	Arranged on plate
Bacon Bits:	Crisp julienne of Oscar Mayer Regular Layer Bacon, arranged next to compote

2041901994

2041701995



*Fruit, Cheese, and
Gold Cut Plate with
Waldorf Salad and
French Groutons*

2041901996

Fruit, Cheese, and Gold Cut Plate
with Waldorf Salad and French Croutons
Ingredients & Method

Ingredients:

Yield: 1 plate

Oscar Mayer hickory smoked turkey breast	3/4 oz.
Jubilee ham	3/4 oz.
Oscar Mayer top round	3/4 oz.
Mohawk sharp cheddar	1/2 oz.
Kraft brie	2 oz.
Polly-O fresh mozzarella	1 1/2 oz.
Mint honey vinaigrette (recipe to follow)	
Poach pear (recipe to follow)	
Mache	1/2 oz.
Kraft pourable bleu cheese dressing	1 tsp.
Waldorf salad (recipe to follow)	
French bread croutons 5 each	
Grapes	2 oz.

Method:

1. Place mache flavored with Kraft bleu cheese dressing on plate as in picture.
2. Arrange toasted croutons on plate followed with sliced meats, Brie cheese, seasoned mozzarella cheese, grapes and poached pear.
3. Arrange Waldorf salad in center of plate.
4. Add cheddar cheese.

2041901997

Mint Honey Vinaigrette

Ingredients & Method

Ingredients:

Yield: 1 qt.

Honey	2 Tbsp.
Mint, fresh	1 bunch
Apple cider vinegar	1 cup
Salad oil	3 cups

Method:

1. Add honey and chopped mint to vinegar.
2. Slowly add oil to seasoned vinegar while beating with a wire whisk.
3. Coat sliced Polly-O fresh mozzarella with mixture.

Waldorf Salad

Ingredients & Method

Ingredients:

Yield: 24 servings

Apples	2#
Celeriac, blanched	8 oz.
Walnuts, toasted	2 oz.
Kraft Mayonnaise	1/2 cup
Sour cream or whipped cream	1/2 cup
Lemon, juice	2 each
Salt	2/3 tsp.

Method:

1. Dice apples, celeriac and walnuts.
2. Combine mayonnaise, sour cream or whipped cream.
3. Add lemon juice.
4. Blend all ingredients together.

2041901998

Poached Pears

Ingredients & Method

Ingredients:**Yield: 24 servings**

Port wine	1/2 qt.
Water	1/2 qt.
Sugar	4-6 oz.
Cinnamon stick	2 sticks
Cloves	2 each
Orange zest	1 piece
Pears	6 each

Method:

1. Combine the wine, water, sugar, cinnamon, clove and orange zest in a small rondeau and bring to a simmer.
2. Add the pears and return the mixture to a simmer.
The pears should be completely submerged in the poaching liquid. If not, add more water to cover, continue to simmer the fruit gently for 10 to 12 minutes.
3. Remove the pears from the poaching liquid, peel them, cut into quarters.
4. Store in poaching liquid.

2041901999

Fruit, Cheese and Cold Cut Plate with Waldorf Salad and French Croutons

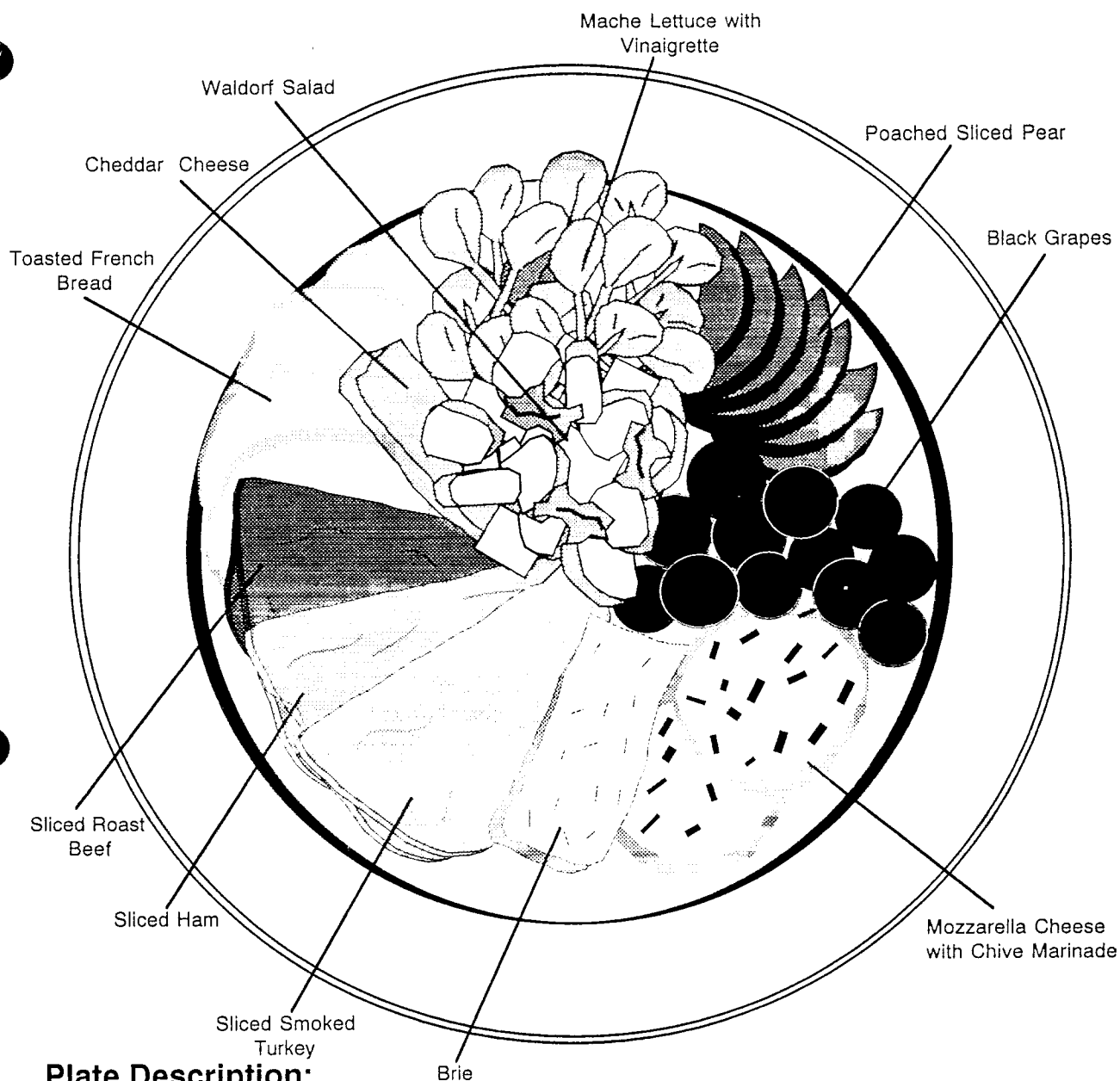


Plate Description:

- Mache Lettuce:** Lettuce is cleaned, tough ends removed, dipped in vinaigrette flavored with Kraft bleu cheese dressing and plated
- Poached Sliced Pear:** One-half pear poached in red wine and spices, chilled, sliced
- Black Grapes:** Small bunch, washed and plated
- Cheese:** Two slices fresh mozzarella, marinated in chive vinaigrette
- Brie and Cheddar Cheese:** 1 slice each of Mohawk sharp cheddar and Kraft brie, approx. 2-1/2 oz. each
- Toasted French Bread:** 4 slices, toasted until golden brown
- Sliced Meats:** 1 slice of each, Oscar Mayer meats, Jubilee ham, folded in half, arranged on plate overlapping each other
- Waldorf Salad:** Apples, celery, walnuts and mayonnaise dressing, tossed together and arranged in the center of the plate

2041902001



*Roast Beef Plate
with Mixed Greens,
European Potato Salad
and Slaw*

2041902002

*Roast Beef Plate with Mixed Greens,
European Potato Salad and Slaw*

Ingredients & Methods

Ingredients:

Yield: 1 plate

Oscar Mayer select top round	3 1/2 oz
Potato salad (recipe to follow)	1 1/2 oz.
Cole slaw (recipe to follow)	2 oz.
Prestige sweet cherry peppers	1 each
Prestige gherkins	2 each
Prestige sweet pickles	2 each
Mixed greens	3/4 oz.
Kraft Russian dressing	1 oz.
Kraft Thousand Island dressing	2 oz.
Rye bread, cut diagonally in half	2 slices

Method:

1. Toss mixed greens in 1 oz. Russian dressing.
2. Arrange seasoned mixed greens on plate.
3. Fan sliced rye bread.
4. Arrange slices of roast beef on top of bread.
5. Add cole slaw, potato salad and pickles as shown in picture.

2041902003

European Potato Salad

Ingredients & Method

Ingredients:

Yield: 24 portions

Potatoes, cooked, peeled and sliced	3#
Onions, fine diced	5 oz.
Red vinegar	3 oz.
Beef broth	8 oz.
Prepared mustard	to taste
Salt and pepper	to taste
Sugar	to taste
Vegetable oil	to taste
Parsley and chives, chopped	1 Tbsp.

Method:

1. Combine the onions, vinegar and broth, bring the mixture to a boil, add mustard, salt, pepper, sugar, keep hot, add oil and immediately pour the dressing over the potatoes.
2. Sprinkle the potato salad with parsley and chives and serve at room temperature.

2041902004

Cole Slaw

Ingredients & Method

Ingredients:

**Yield: Approximately 24
servings**

Green cabbage, sliced very thin	1 head
Red cabbage, sliced very thin	1/4 head
Carrots, shredded	1/4 #
Green bell peppers, small dice	1 each
Celery, small dice	1 ribs
Kraft cole slaw dressing	1 cups

Method:

1. Add vegetable ingredients to dressing and mix well.

2041902005

Roast Beef with Mixed Greens, European Salad and Slaw

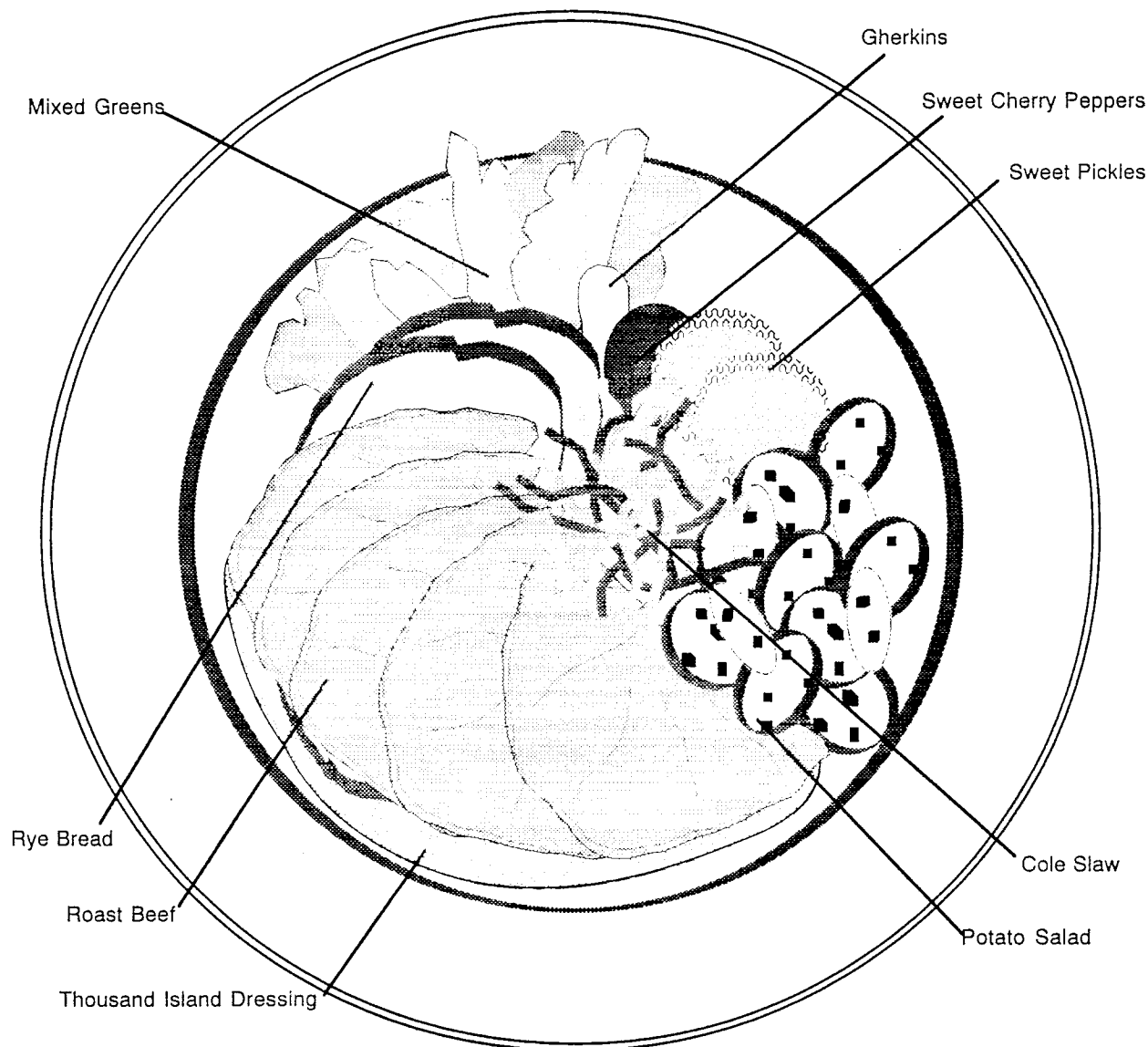


Plate Description:

Rye Bread:	Cut diagonally in half, fanned on plate
Thousand Island Dressing:	Kraft dressing pooled on bottom of plate
Roast Beef:	Oscar Mayer select top round, arranged on top of rye bread
Cole Slaw:	According to enclosed recipe, arranged in center of plate
Potato Salad:	According to enclosed recipe, arranged next to cole slaw
Mixed Greens:	Cleaned, tossed in Kraft Russian Dressing, arranged on plate
Sweet Cherry Pepper:	Prestige brand, arranged next to tossed salad
Gherkins:	Prestige brand, arranged next to cherry pepper
Sweet Pickles:	Prestige brand, slices, arranged next to gherkins

2041902007



*Ham and Swiss on a
Pumpernickel-Raisin Bagel
with Mixed Greens,
Walnuts and Bleu Cheese*

2041902008

*Ham and Swiss on a Pumpernickel-
Raisin Bagel with Mixed Greens,
Walnuts and Bleu Cheese*

Ingredients & Method

Ingredients:

Yield: 1 plate

Jubilee buffet ham	3 1/2 oz.
Red seedless grapes	5 each
Kraft Swiss sandwich cuts	1 oz.
Kraft bleu cheese wheel	1/4 oz.
Walnuts	1/8 oz.
Mixed greens	3/4 oz.
Pear, fresh, julienne	1/4 pear
Kraft Rancher's Choice Dressing	1 oz.
Lender's pumpernickel-raisin bagel	1 ea.

Method:

1. Place mixed greens on plate.
2. Slice bagel horizontally in four slices and toast the slices.
3. Arrange toasted bagel slices in a circular fashion on plate cut side down.
4. Alternately arrange slice of ham and cheese over top of the bagel slices.
5. Add julienne of fresh pear, crumbled bleu cheese, red grapes, walnuts and arrange on plate as in picture.
6. Add Kraft Rancher's Choice Dressing.

2041902009

Ham and Swiss on a Pumpernickel-Raisin Bagel with Mixed Greens, Walnuts and Bleu Cheese

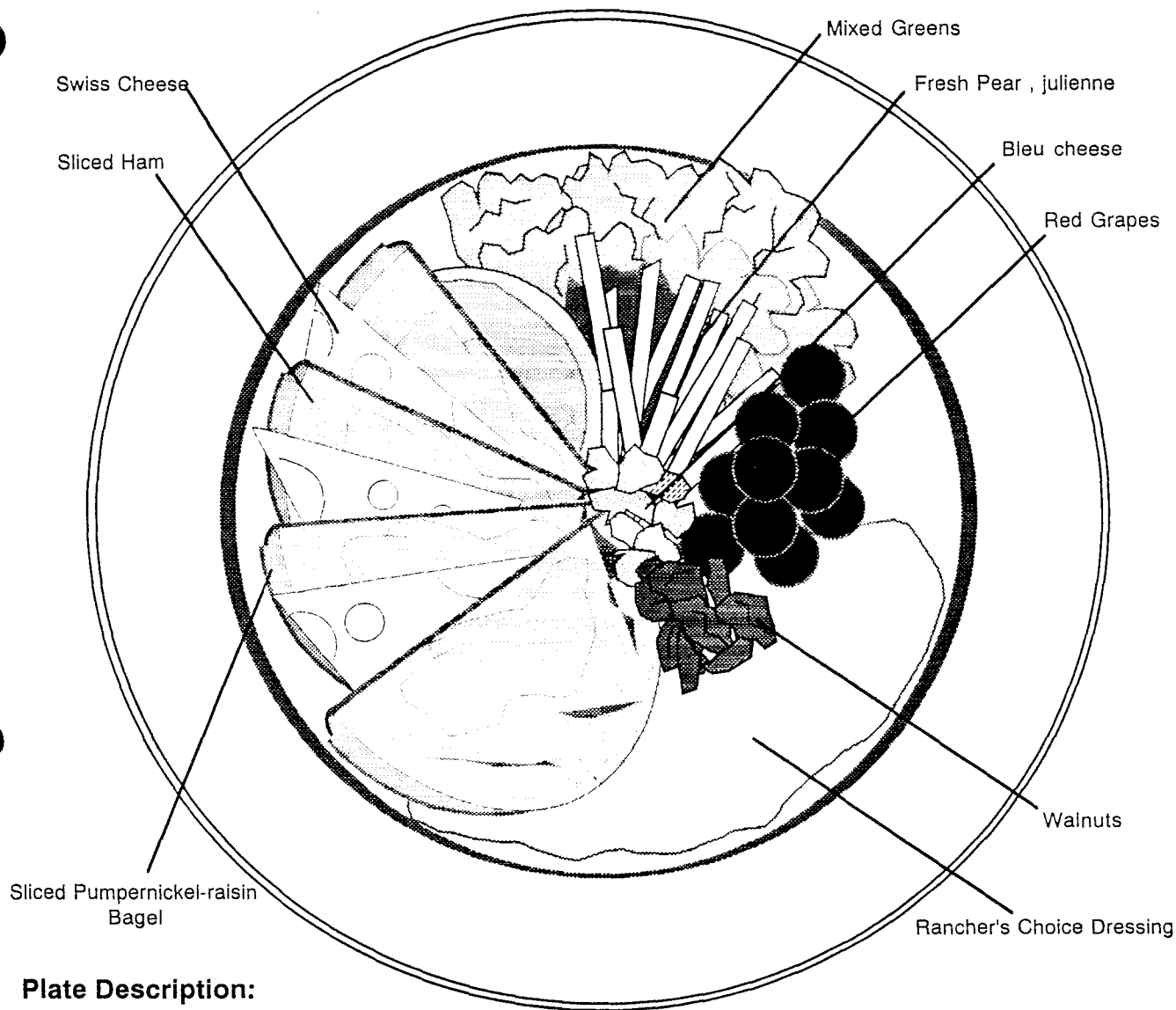


Plate Description:

Pumpernickel-raisin Bagel:	Lender's Bagel sliced horizontally in four slices, toasted, arranged in circular fan, cut side down
Ham:	Alternated with Kraft SwissSandwic- Cut cheese, 1 ounce
Swiss Cheese:	Alternated with Jubilee Buffet Sliced Ham, 3-1/2 ounce
Rancher's Choice Dressing:	Kraft dressing pooled on bottom of plate
Mixed Greens:	Cleaned, arranged on plate
Pear Julienne:	Fresh pear, cut julienne, arranged on top of greens
Red Grapes:	A small cluster, arranged next to pear
Bleu Cheese:	Kraft Bleu Cheese, arranged in a small pile in the center of the plate
Walnuts:	Arranged next to cheese

2041902010

2041902011



*Mexican Pizza with
Smoked Turkey
and Cobb Salad*

2041902012

Mexican Pizza with Smoked Turkey and Cobb Salad

Ingredients & Method

Ingredients:

Yield: 1 plate

Boboli 6"	1 each
Salsa (recipe to follow)	4 oz.
Oscar Mayer Smoked Turkey, julienne	3 oz.
Kraft cheddar cheese, shredded	1 1/2 oz.
Kraft Monterey Jack cheese, shredded	1 1/2 oz.
Royal black olives, sliced	2 each
Cobb salad (recipe to follow)	

Method:

1. Thaw boboli according to manufacturer's directions.
2. Prepare salsa.
3. Arrange salsa, julienne of turkey, shredded cheese and olives on top of boboli.
4. Bake until crusts are crisp in preheated 450 degree oven for 7-10 minutes.
5. Arrange separate ingredients for Cobb Salad as shown in picture.

2041902013

Salsa Cru

Ingredients & Method

Ingredients:

Yield: 24 portions

Tomato, concassed	12 each
Scallions, sliced	12 each
Garlic, minced	3 each
Cilantro, chopped	15 sprigs
Chili peppers, roasted, peeled, deseeded and chopped	12 each
Vinegar	3 Tbsp.
Honey	3 Tbsp.

Method:

1. Combine all ingredients and let macerate for one hour.
2. Season with salt.

2041902014

Gobb Salad

Ingredients & Method

Ingredients:

Yield: 1 portion

Avocado, diced	1/2 oz.
Kraft Bleu cheese, crumbled	1/2 oz.
Oscar Mayer bacon, cooked and chopped	1/4 oz.
Lettuce, shredded	3/4 oz.
Breakstone or Sealtest sour cream	1/4 oz.
Tomato, diced	1/4 oz.
Egg white, hard cooked	1/5 oz.
Egg yolk, hard cooked	1/5 oz.

Method:

1. Separately arrange ingredients on plate as shown in picture.

2041902015

Mexican Pizza with Smoked Turkey and Cobb Salad

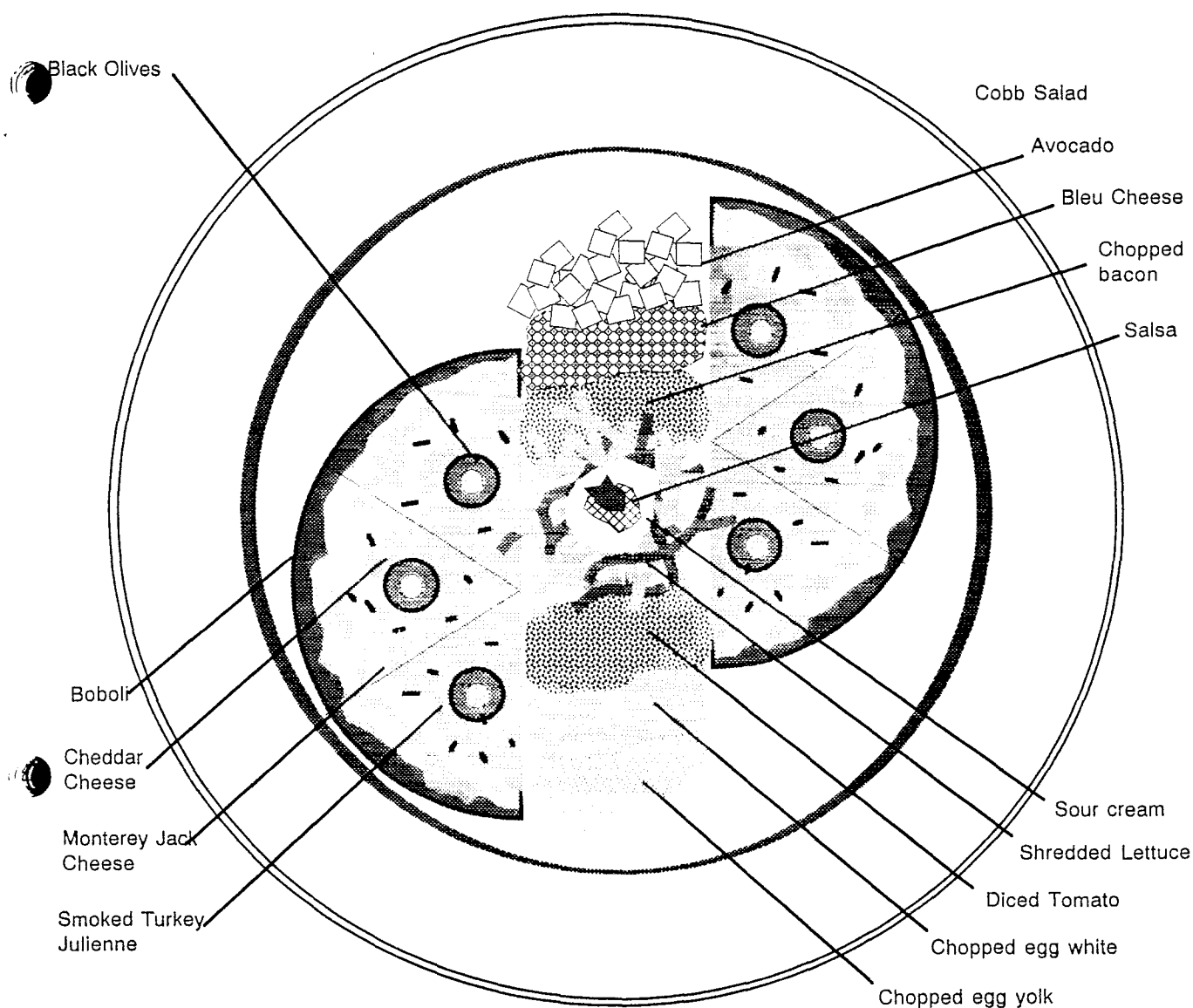
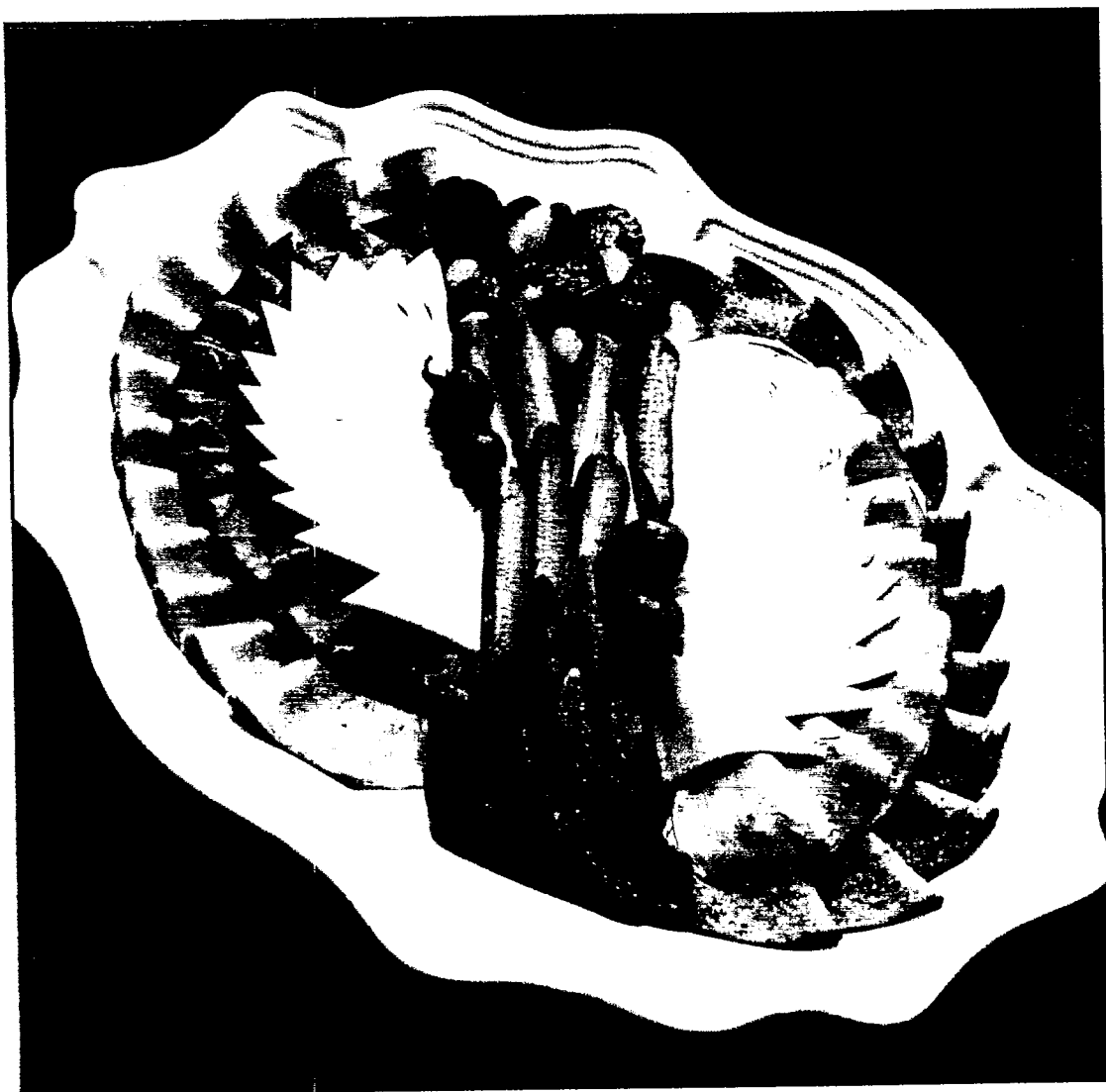


Plate Description:

Boboli: (Mexican Pizza)	Boboli with julienned Oscar Mayer Smoked Turkey breast sprinkled on top, grated Kraft Monterey Jack and Cheddar cheese sprinkled over turkey, baked according to recipe
Salsa Cru:	Prepared according to recipe, small dollop placed on top of sour cream
Cobb Salad:	Prepared according to recipe, arranged as follows
Avocado:	Diced, arranged between pizza
Kraft Bleu Cheese:	Crumbled, arranged below pizza
Bacon:	Cooked , chopped, arranged below pizza
Lettuce:	Shredded, placed below bacon in the center of the plate
Sour Cream:	Dollop placed on top of chopped lettuce
Tomato:	Chopped, arranged below lettuce
Egg Yolk:	Chopped, arranged below tomato
Egg White:	Chopped, arranged below egg yolk
Black Olives:	2 Royal black olives, sliced, arranged on top of Boboli

2041902017



*Gold Cut and
Cheese Platters
For Twelve*

2041902018

Gold Buffet

Ingredients: Yield: 12 people

Note: Industry standards for cold cut portions are generally based on one-quarter (1/4) pound of each meat item per person

Oscar Mayer Select Top Round Roast beef	18 slices at 1/2 oz. per slice to total 9 oz.
Oscar Mayer Buffet Jubilee Ham	12 slices at 2/3 oz. per slice to total 8 oz.
Oscar Mayer Hickory Smoked Turkey	12 slices at 2/3 oz. per slice Breast to total 8 oz.
Oscar Mayer Cotto Salami	12 slices at 2/3 oz. per slice to total 8 oz.
Kraft Super Cured/Sliced	12 each 1/2 slices at 1/3 oz. American Cheese per slice to total 4 oz.
Kraft Sandwich-Cut Swiss Cheese	12 each 1/2 slices at 1/3 oz per slice to total 4 oz.

All meat slices are folded in half.

All cheese slices are cut in half.

Garnish :

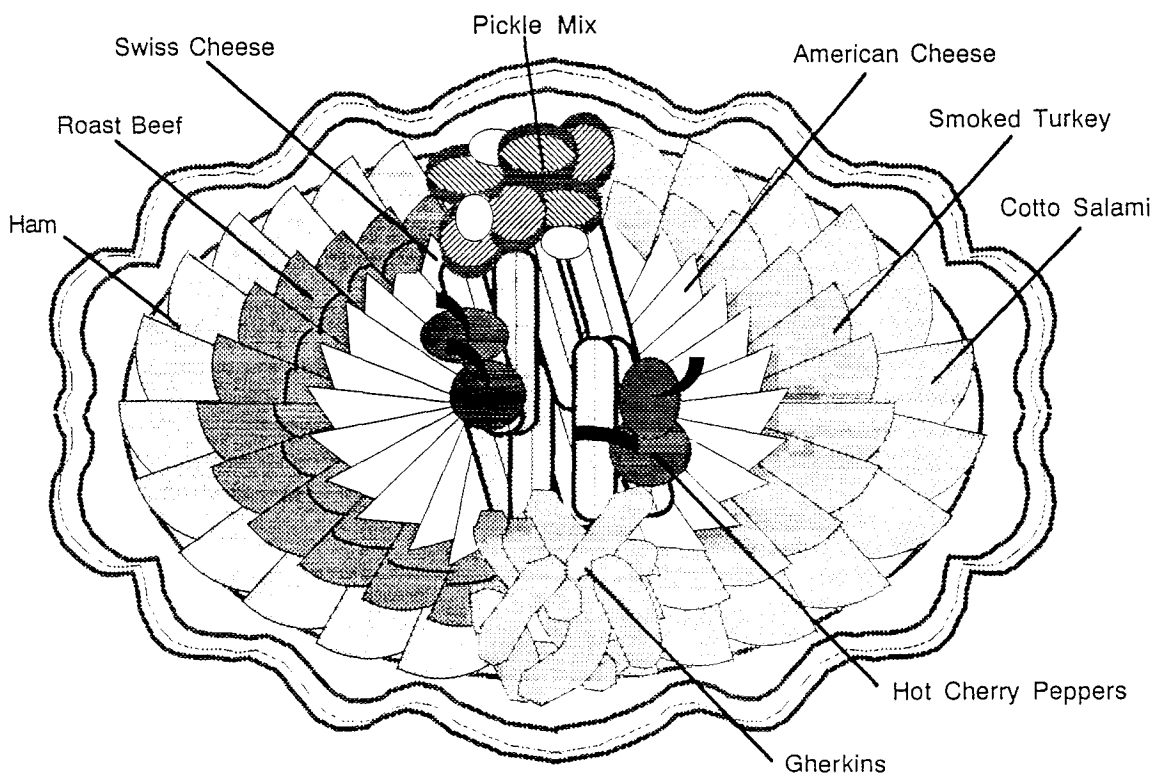
Prestige Hot Cherry Peppers
Prestige Sweet Gherkins
Prestige Kosher Spears
Prestige Sweet Pickle Mix
Royal Pepperoncini

Note: For Silver Tray Presentation:

Coat trays with **Jello-Brand unflavored gelatin** - follow manufacturer's directions.

2041902019

Cold Cut and Cheese Platter for 12



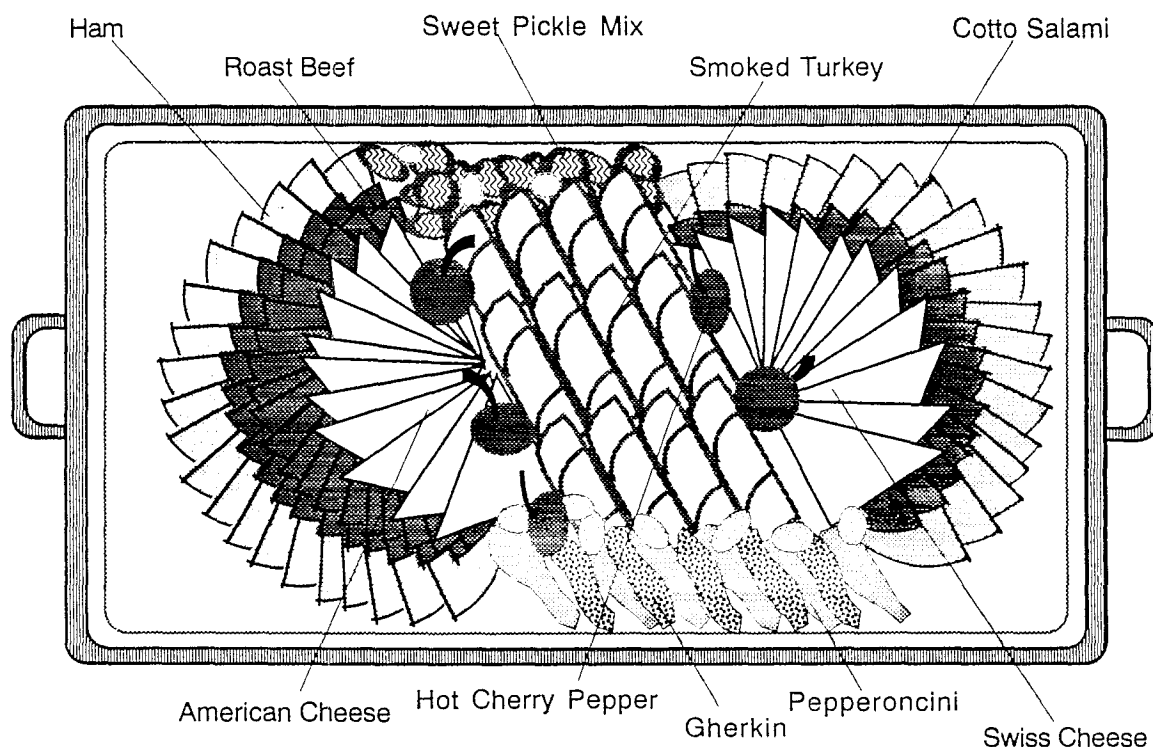
Platter Description

Meat slices are folded in half and fanned on platter as illustrated above, cheese slices are cut in half

Oscar Mayer Select Top Round Roast Beef:	18 Slices at 1/2 oz. per slice to total 9 oz., fanned on platter
Oscar Mayer Buffet Jubilee Ham:	12 slices at 2/3 oz. per slice to total 8 oz., fanned on platter
Oscar Mayer Hickory Smoked Turkey Breast:	12 slices at 2/3 oz. per slice to total 8 oz., fanned on platter
Oscar Mayer Cotto Salami:	12 slices at 2/3 oz. per slice to total 8 oz., fanned on platter
Kraft Super-Cured American Cheese:	12 each 1/2 slices at 1/3 oz. per slice to total 4 oz., fanned on platter
Kraft Sandwich-Cut Swiss Cheese:	12 each 1/2 slices at 1/3 oz. per slice to total 4 oz., fanned on platter
Garnish:	Garnish is arranged on platter as illustrated above
Prestige Hot Cherry Peppers	
Prestige Sweet Gherkins	
Prestige Kosher Spears	
Prestige Sweet Pickle Mix	

2041902020

Cold Cut and Cheese Platter for 12



Platter Description

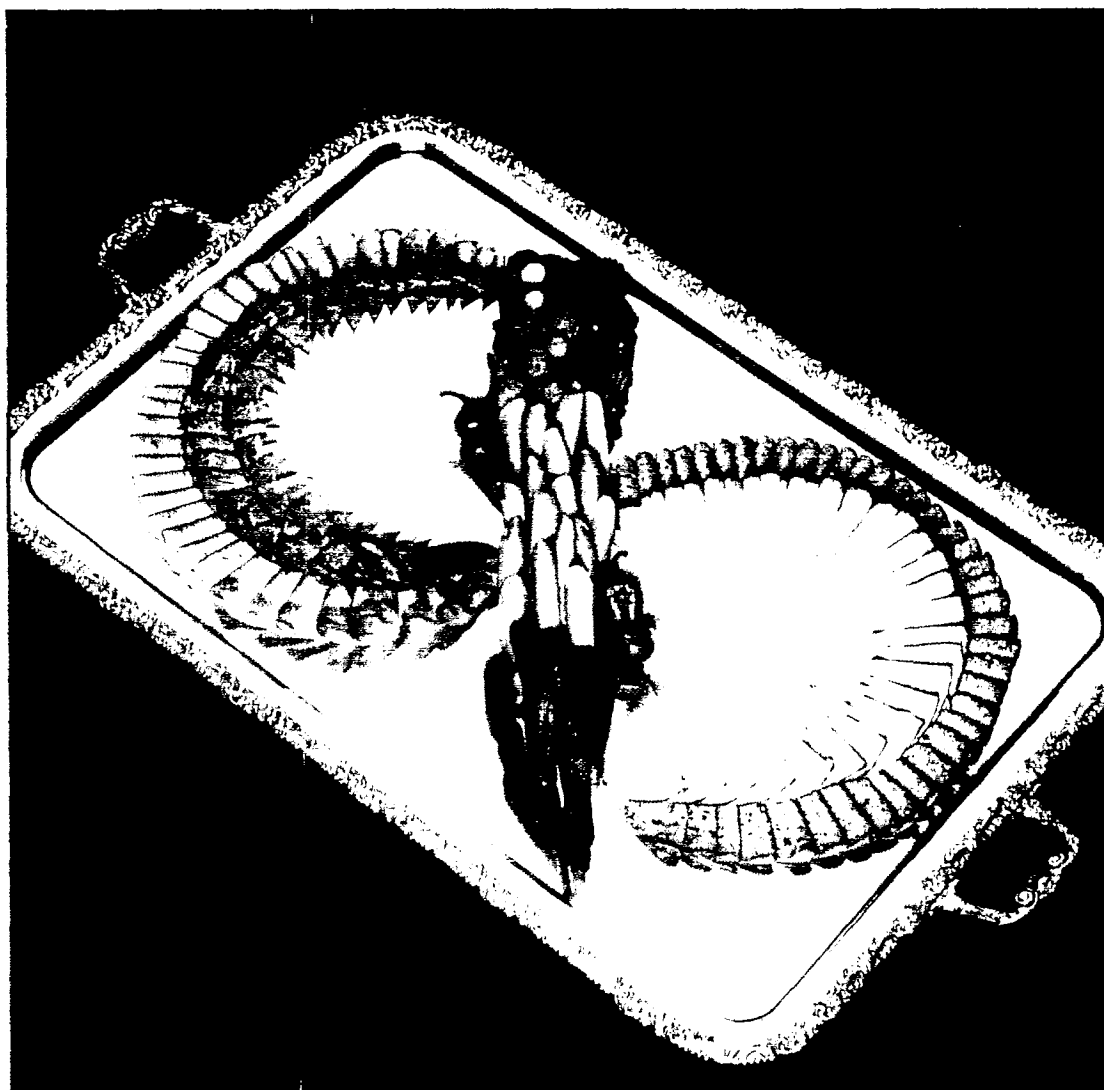
Meat slices are folded in half or rolled and fanned on platter as illustrated above, cheese slices are cut in half

Oscar Mayer Select Top Round Roast Beef:	18 Slices at 1/2 oz. per slice to total 9 oz., fanned on platter
Oscar Mayer Buffet Jubilee Ham:	12 slices at 2/3 oz. per slice to total 8 oz., fanned on platter
Oscar Mayer Hickory Smoked Turkey Breast:	12 slices at 2/3 oz. per slice to total 8 oz., rolled and arranged on platter
Oscar Mayer Cotto Salami:	12 slices at 2/3 oz. per slice to total 8 oz., fanned on platter
Kraft Super-Cured American Cheese:	12 each 1/2 slices at 1/3 oz. per slice to total 4 oz., fanned on platter
Kraft Sandwich-Cut Swiss Cheese:	12 each 1/2 slices at 1/3 oz. per slice to total 4 oz., fanned on platter
Garnish:	Garnish is arranged on platter as illustrated above
Prestige Hot Cherry Peppers	
Prestige Sweet Gherkins	
Prestige Sweet Pickle Mix	

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*Gold Buffet Platter
For Thirty Six People*

2041902024

Gold Buffet

Ingredients

Ingredients:

Yield: 36 people

Note: Industry standards for cold cut portions are generally based on one-quarter (1/4) pound of each meat item per person

Oscar Mayer Select Top Round

54 slices at 1/2 oz. per slice Roast beef
to total 27 oz.

Oscar Mayer Buffet Jubilee Ham

36 slices at 2/3 oz. per slice to total 24 oz.

Oscar Mayer Hickory Smoked Turkey

36 slices at 2/3 oz. per slice Breast to total 24 oz.

Oscar Mayer Cotto Salami

36 slices at 2/3 oz. per slice to total 24 oz.

Kraft Super Cured/Sliced

36 each 1/2 slices at 1/3 oz. American Cheese
per slice to total 12 oz.

Kraft Sandwich-Cut Swiss Cheese

36 each 1/2 slices at 1/3 oz. per slice to total 12 oz.

All meat slices are folded in half.

All cheese slices are cut in half

Garnish :

Prestige Hot Cherry Peppers

Prestige Sweet Gherkins

Prestige Kosher Spears

Prestige Sweet Pickle Mix

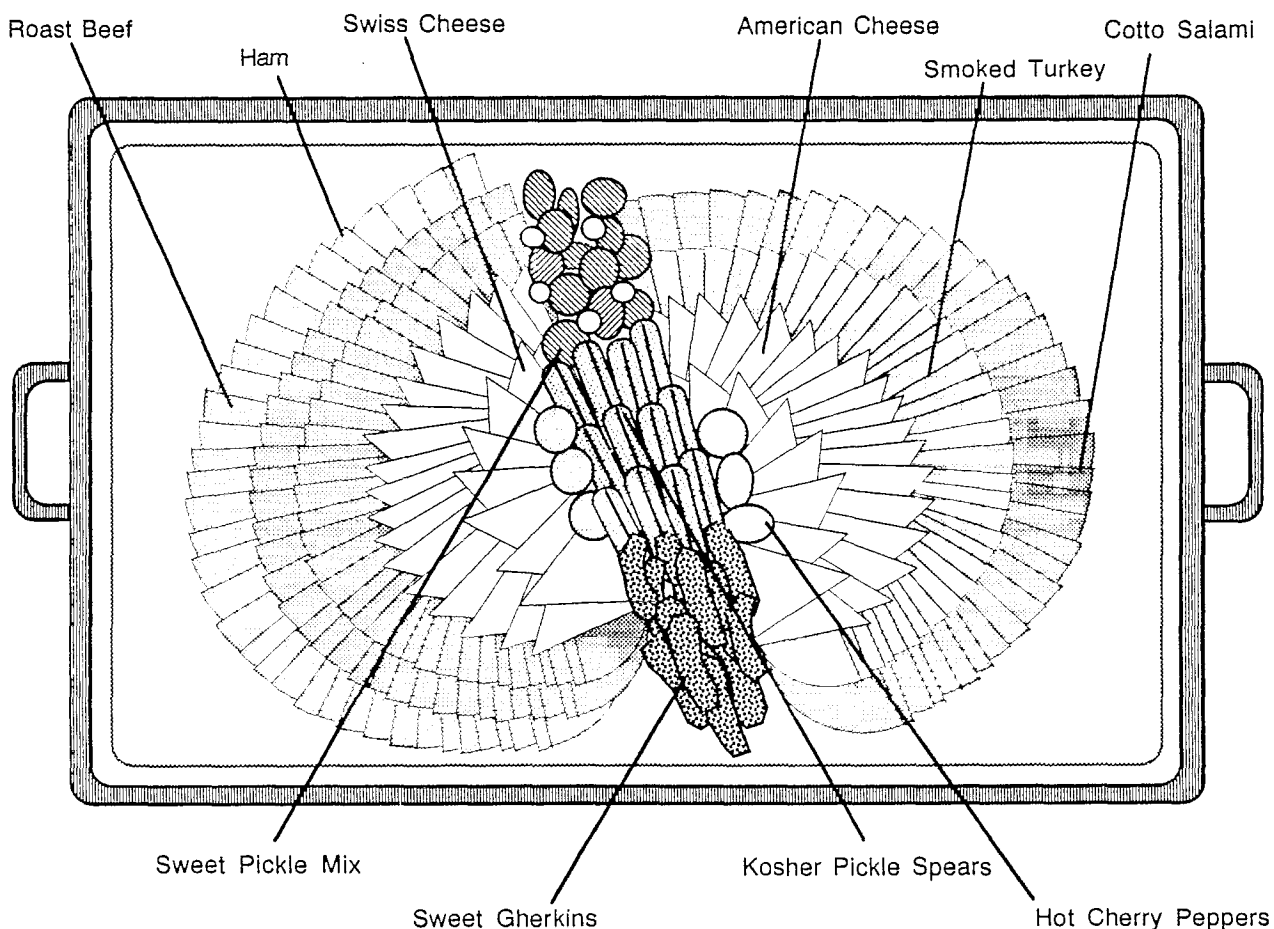
Royal Pepperoncini

Note: For Silver Tray Presentation:

Coat trays with **Jello-Brand unflavored gelatin** - follow manufacturer's directions.

2041902025

Cold Buffet Platter for 36 People



Platter Description:

All meat slices are folded in half and fanned on platter as illustrated above, cheese slices are cut in half

Oscar Mayer Select Top Round Roast Beef: 54 Slices at 1/2 oz. per slice to total 27 oz., fanned on platter

Oscar Mayer Buffet Jubilee Ham: 36 slices at 2/3 oz. per slice to total 24 oz., fanned on platter

Oscar Mayer Hickory Smoked Turkey Breast: 36 slices at 2/3 oz. per slice to total 24 oz., fanned on platter

Oscar Mayer Cotto Salami: 36 slices at 2/3 oz. per slice to total 24 oz., fanned on platter

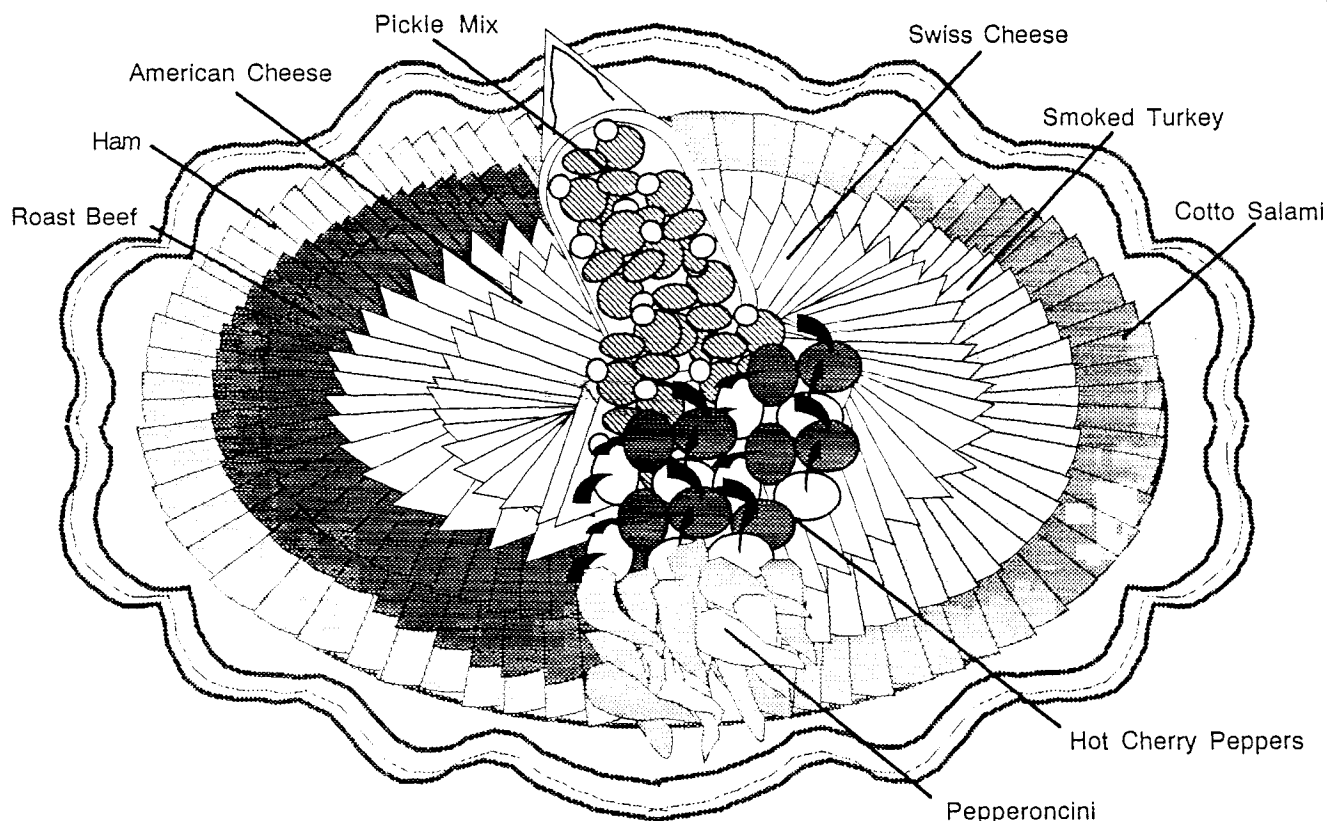
Kraft Super-Cured American Cheese: 36 slices at 1/3 oz. per slice to total 12 oz., fanned on platter

Kraft Sandwich-Cut Swiss Cheese: 36 slices at 1/3 oz. per slice to total 12 oz., fanned on platter

Garnish: Garnish is arranged on platter as illustrated above
 Prestige Hot Cherry Peppers
 Prestige Sweet Gherkins
 Prestige Kosher Spears
 Prestige Sweet Pickle Mix

2041902026

Cold Buffet Platter for 36 People



Platter Description

All meat slices are folded in half and fanned on platter as illustrated above, cheese slices are cut in half

Oscar Mayer Select Top Round Roast Beef: 54 Slices at 1/2 oz. per slice to total 27 oz., fanned on platter

Oscar Mayer Buffet Jubilee Ham: 36 slices at 2/3 oz. per slice to total 24 oz., fanned on platter

Oscar Mayer Hickory Smoked Turkey Breast: 36 slices at 2/3 oz. per slice to total 24 oz., fanned on platter

Oscar Mayer Cotto Salami: 36 slices at 2/3 oz. per slice to total 24 oz., fanned on platter

Kraft Super-Cured American Cheese: 36 slices at 1/3 oz. per slice to total 12 oz., fanned on platter

Kraft Sandwich-Cut Swiss Cheese: 36 slices at 1/3 oz. per slice to total 12 oz., fanned on platter

Garnish:
Prestige Hot Cherry Peppers
Prestige Pepperoncini
Prestige Sweet Pickle Mix

Garnish is arranged on platter as illustrated above, with the pickle mix cascading out of an oval dish sitting on a napkin

2041902027

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2041902029

Velveeta	Light N' Lively	Sealtest	-Cool Whip
Oscar Mayer	Lender's	Tang	Buntmann's
Poblerone	Miller Beer	Bird's Eye	Jell-O
Yuban	Light N' Lively	Sealtest	Louis Rich
Kool-Aid	Miracle Whip	Tang	Breyer's
Sealtest	Cheez Whiz	Lender's	Löwenbräu
Velveeta	Breakstone's	Bird's Eye	Cool Whip
Oscar Mayer	Bird's Eye	Log Cabin	Buntmann's
Poblerone	Cheez Whiz	Post Cereals	Jell-O
Yuban	Breakstone's	Country Time	Louis Rich
Kool-Aid	Miracle Whip	Lender's	Breyer's
Marlboro	Miller Beer	Bird's Eye	Löwenbräu
Velveeta	Light N' Lively	Sealtest	Cool Whip
Oscar Mayer	Miracle Whip	Tang	Buntmann's
Poblerone	Cheez Whiz	Lender's	Breyer's
Yuban	Breakstone's	Bird's Eye	Löwenbräu

2041902030